

LIBRARY

Proper Lighting Saves Money in Meat Plant

RECEIVED

Discussed

on p. 21

OCT 23 1926

No. 17

U. S. Department of Agriculture.

Vol. 75

THE

# NATIONAL PROVISIONER

CHICAGO AND NEW YORK

Copyright, 1926, by The National Provisioner, Inc.  
Title Registered in U. S. Patent Office.

OCTOBER 23, 1926

We Welcome  
Our Friends  
to Chicago

OCTOBER 24-27



OPPENHEIMER CASING CO.

*Harry D. Oppenheimer*  
PRESIDENT

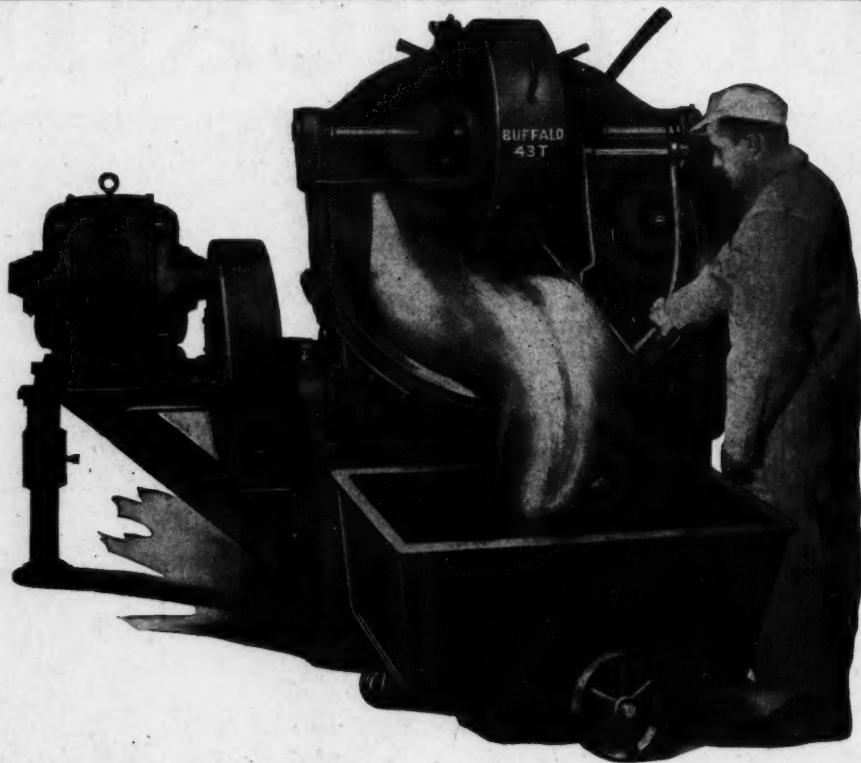
CHICAGO    NEW YORK    TORONTO    LONDON    WELLINGTON  
BUENOS AIRES    HAMBURG    TIENTSIN    SYDNEY

*Factories and Agencies throughout the World*

Scrapple — A Best Seller When It is Made Right

Directions  
on page 26

## FOR FINEST QUALITY SAUSAGE



### This Wonderful Self Emptying Cutter Is Scientifically Built

*—to cut costs by saving time and labor and increasing  
your yield of highest grade sausage.*

**T**HE new "BUFFALO" Self-Emptying Cutter is today a proven success! Many of the largest sausage makers in the country are using it; they speak in glowing terms of the wonderful results obtained with it.

We are entirely satisfied with the "BUFFALO" Self-Emptying Silent Cutter. It runs smoothly, cuts and mixes the meat thoroughly and quickly, without heating. It is easy and economical to operate, and is in every respect a real machine; sturdy and well built; it exceeds our expectations in every way. We shall be glad to recommend the machine to anyone interested in such equipment.

J. A. Peters, Detroit, Mich.

Quality-built like "BUFFALO" Grinders, Mixers and Stuffers—to last a life-time. No hands touch the meat—endorsed by government inspectors.

*Write for list of 14 Prominent users!*

The New **"BUFFALO"** Self-Emptying  
Silent Cutter

**John E. Smith's Sons Co.** Patentees and Manufacturers **50 Broadway, Buffalo, N. Y.**  
4201 S. Halsted St., Chicago, Ill. Douglas Wharf, Putney, London

# For trucking



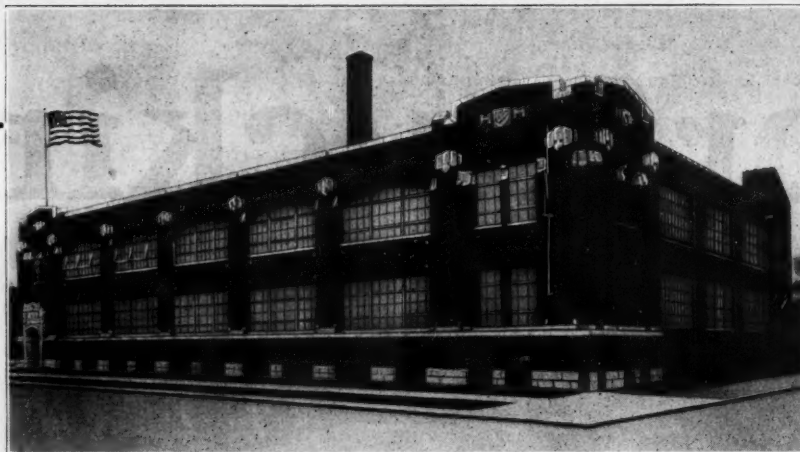
**T**HERE is a special Johns-Manville Floor for trucking—a specification that has proved its greater wearing strength in hundreds of machine shops, erecting shops, store houses, shipping rooms and manufacturing plants. Dense but resilient, this floor is neither hard enough to pulverize or chip, nor soft enough to be cut deeply under heavy traffic. It is a dustless, quiet and long wearing monolithic sheet, easily repaired or resurfaced at any time.

JOHNS-MANVILLE Inc.  
292 Madison Ave. at 41st St., New York City  
*Branches in all large cities*  
For Canada:  
CANADIAN JOHNS-MANVILLE CO., Ltd., Toronto

*Johns-Manville Industrial Flooring is "made to order" to exactly fit your working conditions. Write us your problems and let us send details of our "test area" proposition.*

## JOHNS-MANVILLE

### Industrial Flooring



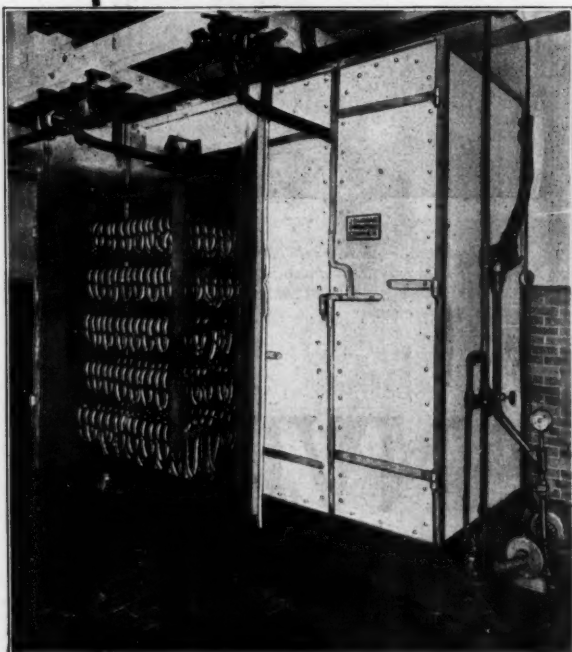
*Leaders in the Industry  
use the*

## CLEVELAND

The modern plant of the Mutual Sausage Co., Chicago, is equipped with one Cleveland Power Chopper which was selected after the most careful investigations by the Engineers in charge.

**The Cleveland Kleen-Kut Manufacturing Co.**  
CLEVELAND, OHIO

# Solving the Sausage Cooking Problem



## The Latest Development in Sausage Cooking The Jourdan Process Cooker

(Patent Pending)

**Not a Steam Box                      Not a Spray  
But a Temperature Controlled  
HOT WATER DOUCHE**

**Perfected After Years of Experiments**

Cooks quicker and with absolute uniformity on the rail—on the cage—on the stick; colors while cooking when desired. Product not touched by human hands. Saves time and labor—quickly pays for itself. Improves product both in quality and appearance. Many other advantages make it a practical necessity in any sausage plant.

*Write Today for Full Details*

**JOURDAN PROCESS COOKER CO., 814-832 W. 20th St., Chicago**



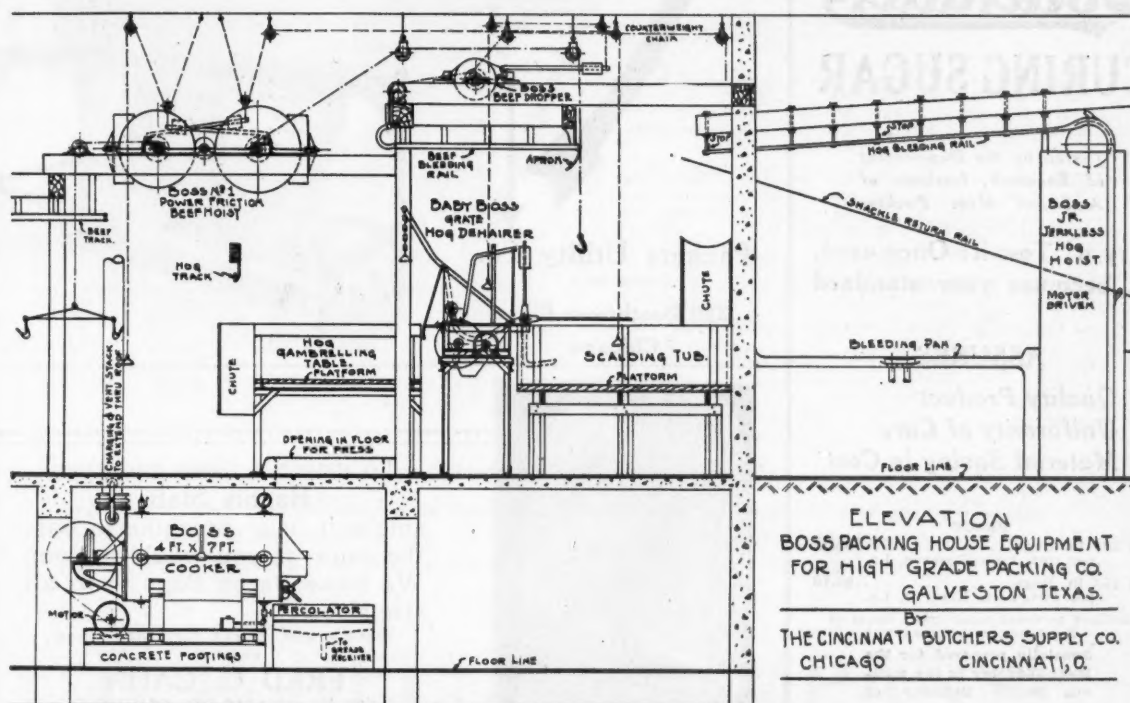
# PACKERS ATTENDING THE CONVENTION

**Do Not Fail To Call At Our Office And Warerooms**

Our Chicago Staff will be pleased to bid you welcome.  
Let them show you Machines in which you are interested.



We  
Furnish  
Layouts  
for Hog  
and Beef  
Killing,  
Sausage  
Making,  
Lard and  
Tallow  
Rendering,  
Offal  
Drying,  
etc.



## THE CINCINNATI BUTCHERS' SUPPLY CO.

CHICAGO BRANCH  
3907-11 S. Halsted St.

Killing  
Outfits

Manufacturers  
"BOSS" Machines

Sausage & Rendering  
Outfits

Factory and Main Office: 1972-2008  
Central Ave., CINCINNATI, OHIO



Your sausage meat in this package with your trade-name displayed in one or more colors will gain for you definite advertising and sales advantages not otherwise obtainable. Let us assist you in placing your product in the company of other packaged food successes.

**KLEENKUP**

*The Package That  
Sells its Contents*

**Mono Service Co.**  
NEWARK NEW JERSEY

## Godechaux's CURING SUGAR

*Tested by the Department  
of Research, Institute of  
American Meat Packers*

Try it! Test it! Once used,  
it becomes your standard

### ASSURES

**Quality Product  
Uniformity of Cure  
Material Saving in Cost**

#### PRICE

In 100 lb. Bags.....\$5.20  
per cwt. f.o.b. Reserve, La.  
In 250 lb. Bags.....\$5.10  
per cwt. f.o.b. Reserve, La.

Subject to usual sugar trade terms of  
2 per cent cash discount.

*Specially prepared for the  
Meat Industry in the mod-  
ern Sugar Refinery of*

**GODCHAUX SUGARS, INC.**

Godchaux Building,  
NEW ORLEANS, LA.

Let us have your inquiries. Delivered  
prices, both carloads and less than  
carloads, quoted on request.



## If Your Sausage Costs Are High

the use of the SPEEDEX patented Casing  
Flusher will reduce these costs considerably  
by the elimination of labor on your stuffing  
table.

Sure! The leaders of the Industry are  
using them.

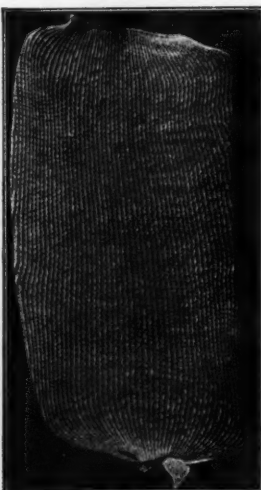
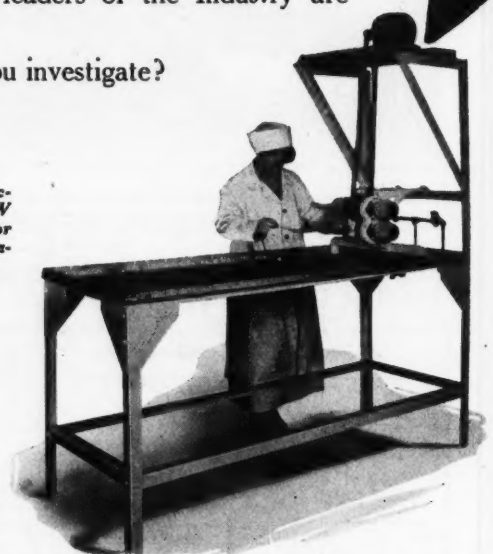
Why don't you investigate?

Tell your sec-  
retary **NOW**  
to write for  
more infor-  
mation to

**Packers Utility Co.**

(Not Inc.)

320 Beethoven Place  
Chicago



To insure a clean and even  
**Bacon Slab,**  
smoke it in a Stockinette Bag,  
the same as you would a Ham.  
We make Bacon Bags to fit all  
size slabs.

*Details and prices furnished upon  
request.*

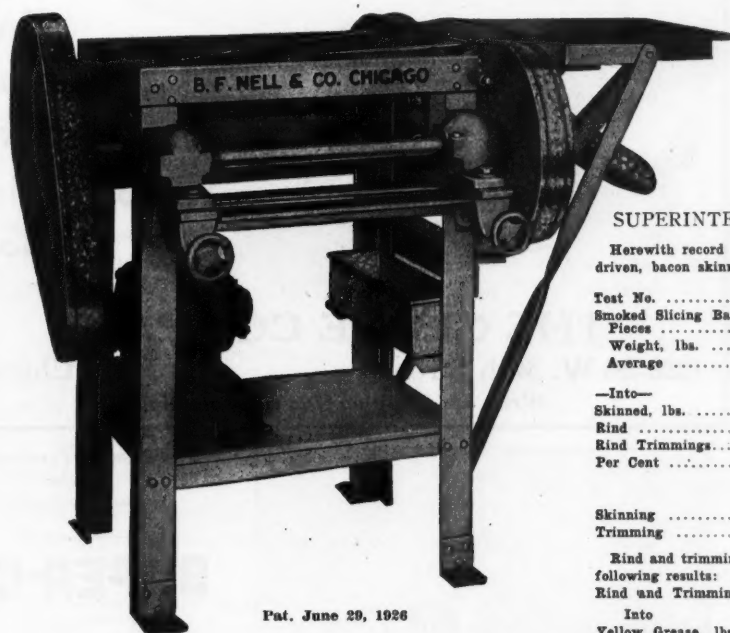
**FRED C. CAHN**

305 W. ADAMS ST., CHICAGO

Selling Agent,  
The Adler Underwear &  
Hosiery Mfg. Co.

# Increased Profits Lowest Labor Cost with the Swanson Bacon Skinning Machine

This machine was the winner of the prize offered last year by the Institute of American Meat Packers for the most progressive ideas in packinghouse equipment conceived during the year. Packers attending the Convention may see this machine by visiting our factory. A cordial welcome is extended to those interested.



Pat. June 29, 1926

Test made at the plant of  
John Morrell & Co.,  
Ottumwa, Iowa.

## SUPERINTENDENT'S OFFICE, JUNE 19, 1926

Herewith record of tests made with the use of new type, power-driven, bacon skinning machine.

Test No.	1	2	3	4	5	6	7
Smoked Slicing Bacon	M.P.	M.P.	M.P.	M.P.	M.P.	Eureka	Eureka
Pieces	144	144	144	144	144	148	147
Weight, lbs.	1028	1044	1015	1041	1040	2192	2116
Average	7.1	7.2	7.0	7.2	7.2	14.8	14.4
—Into—							
Skinned, lbs.	960	988	954	983	981	2008	2024
Rind	41	49	50	36	40	60	87
Rind Trimmings	13	12	11	19	19	25	25
Per Cent	5.28	5.84	6.0	5.5	5.6	4.3	4.3

## LABOR COSTS

Skinning	\$0.109	\$0.247	\$0.225	\$0.297	\$0.340	\$0.494	\$0.430
Trimming	.389	.488	.495	.440	.546	.789	.594

Rind and trimmings from tests No. 1, 2 and 3 rendered, with the following results:

Rind and Trimmings, lbs.	176
Into	
Yellow Grease, lbs.	72
Dry Tankage and Stick, lbs.	69

## Some of the features:

Rind removed in one piece—no hand cutting necessary.  
Less labor—saving of from one to two men.  
Feeding and receiving table made of monel metal.

Less fat left on rind than with any other machine.  
Machine operates with 2-hp. motor.  
Capacity up to 1,000 per hour.

# B. F. NELL & COMPANY

Manufacturers of Equipment and Supplies for the Meat Industry

620 W. Pershing Road

Chicago





## The New Improved Bausman Hog Scalding

No longer are you compelled to use hoisting appliances. No heavy lifting to get the hog from the bath. Will save half the time originally required to scald. Furnished with or without fire box for heating water.

Ask your Supply House for details or write us direct

**Bausman Manufacturing Co., Millersville, Pa.**

When you write the advertiser, mention THE NATIONAL PROVISIONER

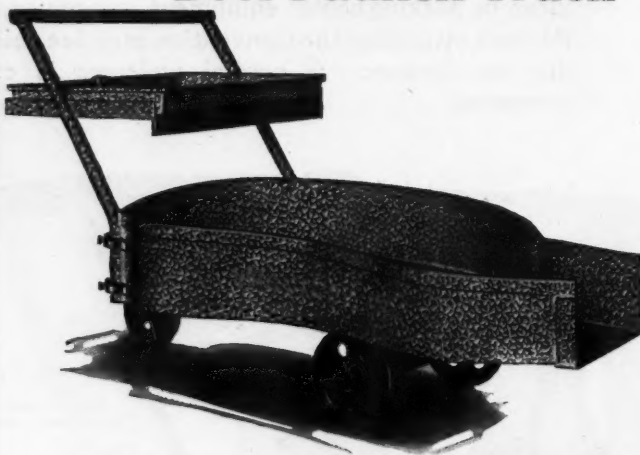
Write us for information and prices on

H. & H. Electric Ham Marking Saw  
H. & H. Electric Pork Scribing Saw  
H. & H. Electric Beef Scribing Saw  
H. & H. Electric Fat Back Splitter  
Calvert Bacon Skinner  
United Improved Sausage Molds  
Monel Metal Meat Loaf Pans  
Adelmann Ham Boiler  
Jelly Tongue Pan  
Maple Skewers  
Knitted Bags

**Best & Donovan**

332 South Michigan Blvd.  
Chicago, Ill.

## Beef Paunch Truck



No. 116  
No  
Bolts  
or  
Rivets  
in  
Body

**THE GLOBE COMPANY**

822-26 W. 36th Street

Chicago

Write for Copy of Our New Catalogue

**KRAMER**

Improved

**Hog Dehairing  
Machines**

L. A. KRAMER CO.,  
111 W. Jackson Blvd., Chicago

**Standard 1500-lb.  
Ham Curing Casks**

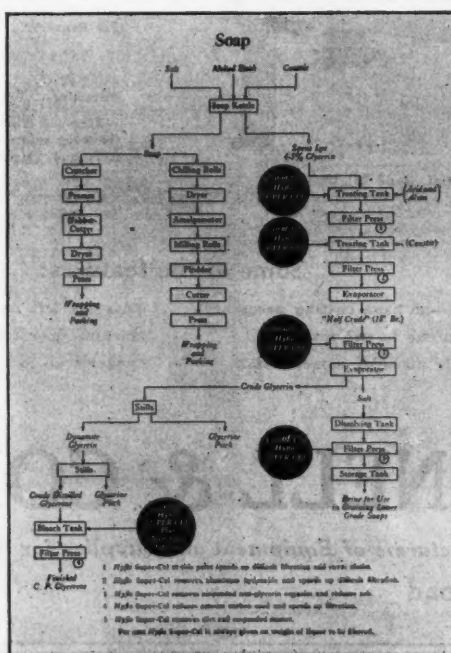


Write for Prices and Delivery  
**Bott Bros. Mfg. Co. ILLINOIS**

Filtration Processes  
in the  
Soap Industry

**SUPER-CEL**

IN SOAP FILTRATION processes Super-Cel speeds up filtration, cuts filter cloth expense, makes bleaching carbon go farther and insures the removal of suspended non-glycerin organics. Write for a sample and descriptive booklet to Celite Products Company, 11 Broadway, New York, or 53 W. Jackson Blvd., Chicago, or 140 Spear St., San Francisco.







## Accuracy

The Lamb Automatic Weighing and Filling machine accomplishes what no other machine or methods have ever approached. It weighs with unfailing accuracy. The machine takes the lard from the roll and fixes its density, delivering an accurately weighed volume.

The basic principle on which the density is fixed, and the lard weighed make it absolutely impossible for the weight to be anything but correct.

## Simplicity

Remarkable simplicity in operation is another feature that contributes to the superiority of the Lamb machine.

The elimination of adjustment screws which on ordinary filling machines are used to adjust the varying weights, is indeed a remarkable improvement towards simplifying operation and eliminating losses incident to inaccurate weights. There are only a few moving parts. The unit has no knife blade balances or mechanical trips to get out of order.

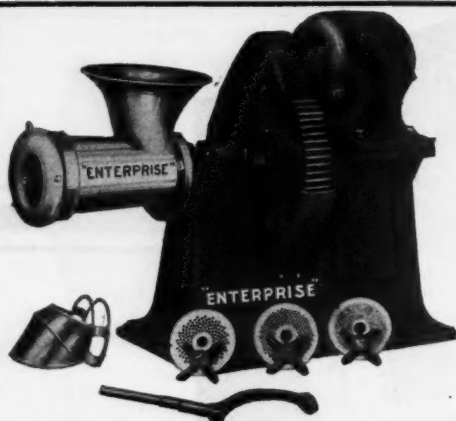
## Speed

The Lamb machine packs at a greater rate of speed than any other method or machine. The speed at which you can pack depends on two conditions—the speed at which lard comes from the roll and the efficiency of your method of handling the filled containers.

## Cleanliness

The Lamb machine can be kept clean with very little effort—by removing the cleaning caps at the bottom of the unit and running compressed air or steam thru the entire mechanism leaving it spotlessly clean. Another very important matter of cleanliness is that there are no brass fittings, leather glands or packing or any other material that might cause the formation of verdigris or any other foreign matter.

**Lamb**  
CORPORATION  
**PRECISION WEIGHING AND FILLING MACHINES**  
Tribune Tower  
Chicago



## 6000 lbs. per hour

That's the beef capacity of the fast cutting, smooth running "Enterprise" No. 1166 Chopper.

It is fitted with a powerful 15-h.p. motor that is cutting operating and labor costs and speeding production in many plants today.

Distance from ring to floor

permits carrier to be run under spout. Saves extra handling.

Four of the famous "Enterprise" knives and plates furnished, including knife and plate for cutting fat.

Send for catalog illustrating the "Enterprise" line. Seventy-two sizes and styles for every use.

THE ENTERPRISE MFG. CO. OF PA., Philadelphia, U.S.A.



TANK CHARGING CART NO. 27

Watertight, round-nose truck of heavy gauge galvanized steel. Easy to clean. Mounted on 40" dia., 3" face steel wheels.

### OVERALL DIMENSIONS

	Length	Width	Depth	Weight
Tank .....	60"	29"	23"	
Truck .....	74"	45"	51"	350 lbs.

**MARKET FORGE CO.**  
EVERETT, MASS.

Making Trucks and Racks Since 1897

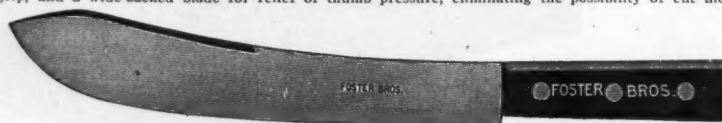
Write for our catalog

## The Demand by Skilled Workmen Continues for FOSTER BROTHERS KNIVES



No. 10BHX  
Skinning  
Knife

This skinning knife is the required "Shape—Balance—Weight" with a handle comfortable to the grip, and a wide-backed blade for relief of thumb pressure, eliminating the possibility of cut hides.



No. 8C Butcher Knife

These Butcher knives are known to workmen and jobbers alike, as possessing all of the desired qualities.

### THE BRAND IS FOSTER BROTHERS

It signifies the origin of a hand-forged product made in the U.S.A. from best cutlery steel that will hold its fine cutting edge without constant sharpening.

Use Them and Be Convinced

If your supply house cannot furnish information and prices,  
write to us direct

**JOHN CHATILLON & SONS**

Established 1835

Manufacturers of Scales and Butchers' Supplies

85-99 Cliff Street

New York City, N. Y.

## Shrouding Pins



### To Clothe Beef

Turn out your beef sides the new way—bright, fresh and clean!

Made from tempered spring wire with new style washer to prevent tearing cloth.

Write for Samples

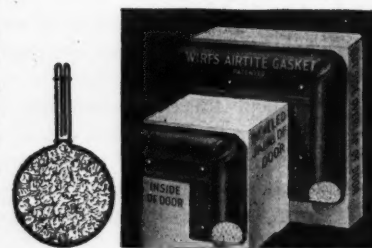
We manufacture springs for all purposes, from brass—bronze—monel metal and steel.

Also made with-out washers

**Muehlhausen Spring Co.**  
5841 So. Loomis Blvd.  
Chicago, Ill.

## \$TOP COLD AIR LEAKS\$

Save refrigeration waste by equipping your refrigerators and cold storage rooms with the genuine Wirfs "Airtite" Cushion Door Gasket. This is a flexible, insulated, rubberized strip that hermetically seals doors, thus keeping the warm air out and the cold air in. It is used by refrigerating and cold storage plants everywhere. Makes a big saving on your ice or refrigeration bills. Comes in five different sizes to fit any door. Send today for samples and prices. Stop that costly leakage of cold air!



Made in 5 sizes to fit any door. Cut above shows No. 0 Jumbo for cold storage doors.

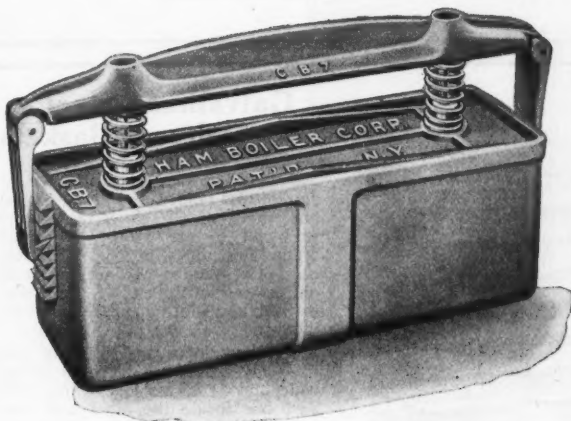
**E. J. WIRFS ORGANIZATION**

Sole Manufacturer and Patentee

113 S. 17th St., Saint Louis

Tell the Advertiser you saw it in THE NATIONAL PROVISIONER

# How Do You Cook Your Corned Beef?



C.B.7—Capacity 12 pounds  
C.B.5—Capacity 15 pounds

The C. B. 7 for Corned Beef Splits constructed of cast aluminum, with yielding spring pressure.

Produces a superior product heretofore unequalled in flavor and appearance.

Reduces shrinkage considerably over other methods, thus paying for itself in a short while.



Product

Its appetizing appearance and wonderful flavor insure large profitable sales.

There is no waste. It is slicable from the first cut to the last, and each slice is just the size desired for sandwich or cold meat serving purposes.

By far, it surpasses any like product now upon the market.

## Ham Boiler Corporation

1762 Westchester Ave.

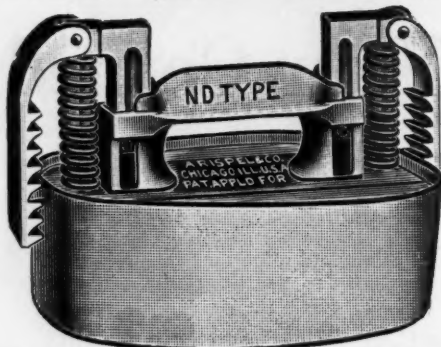
New York City

Factory—Port Chester, N. Y.

European Representatives: The Brecht Co., 6 Stanley St., Liverpool and 12 Bow Lane, London  
Canadian Representative: Gould, Shapely & Muir Co., Ltd., Brantford, Ont.



## See the exhibit at the Drake Hotel



### Rispel Cast Aluminum Ham Retainers

at the headquarters of  
**The Specialty Manufacturers Sales Co.**  
Drake Hotel during Convention

## "PRAGUE SALT"

*Trade Mark Registered*

Introduced by  
**GRIFFITH**

*Fast Safe Cure*

Remember the  
source of supply

The  
**Griffith Laboratories**  
4103 S. La Salle St.  
Chicago, Ill.



**A. Backus, Jr. & Sons**  
Dept. N.  
DETROIT, MICH.

Everything  
Wears  
Out  
BUT



**Baskets**  
OUTWEAR  
EVERYTHING

## Galvanized Steel Delivery Baskets



Designed to meet packinghouse requirements. Folded and pressed from one sheet of 22 gauge galvanized steel, all in one piece; reinforced around the top with 7/16-inch steel rod. The handles are very substantial; placed on the end of the basket so that they will not injure or cramp the hand.

The containers are made in one size only, 28 inches long, 14 inches wide and 11 inches deep; they will nest one inside the other and take up very little room when not in use.

We emboss your name on the side of each container.

Net price \$2.75 each. In lots of 24 or more, \$2.50. F.O.B. Dubuque.

**Dubuque Steel  
Products Co.**

Dubuque, Iowa

Sheet Metal Dept.  
Kretschmer Manufacturing Co.

## The Stockinet Smoking Process

U. S. Letters Patent No. 1,192,715.



Saves  
**Labor**  
**Trimming**  
**Shrinkage**



Smoke Your Meats in Stockinets and Get Uniformity, Sanitation,  
**SQUARE Butts and Appearance**

To get large sales, your Mr. Quality should have the assistance  
of Mr. Stockinet appearance

Numerous Packers Throughout the Country Are  
**Why Not You?**

For Further Particulars Write or Phone

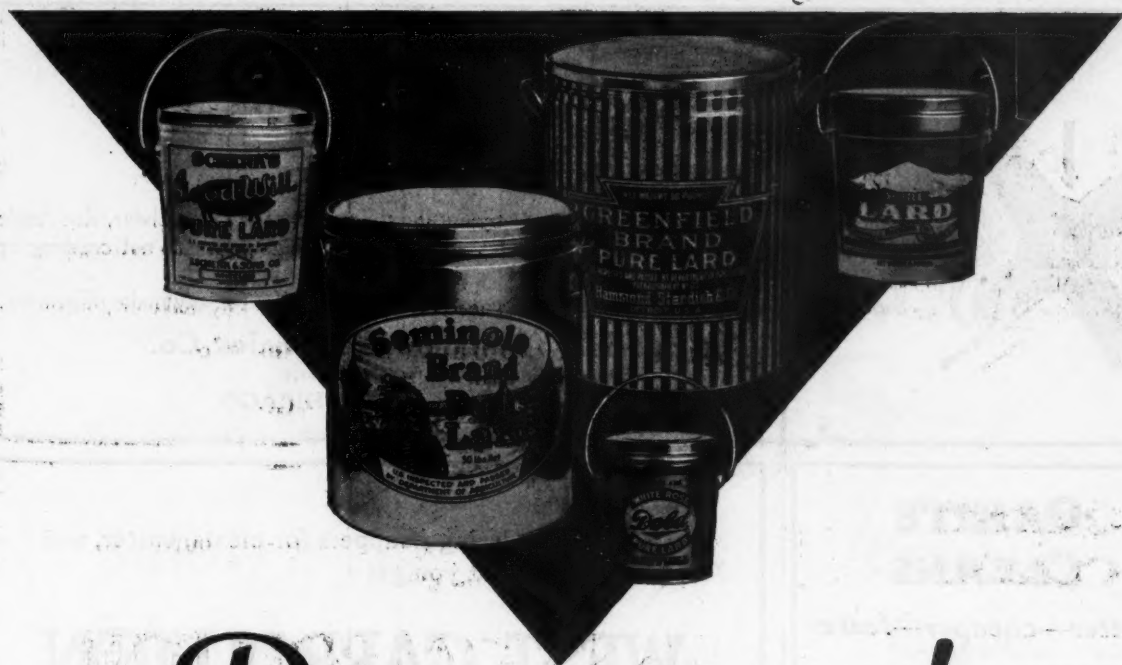
**Thomas F. Keeley, Licensor**

516 East 28th Street, Chicago, Ill.

Telephone Calumet 0349

When you write the advertiser, mention THE NATIONAL PROVISIONER





# Protection!

**I**T is not alone the protection of the product you pack which must be entrusted to the pail.

There is protection in still another sense for which Wheeling Lard Pails and Cans are precisely made, and with good reason.

A fully protected product means a good name, the priceless asset of any business.

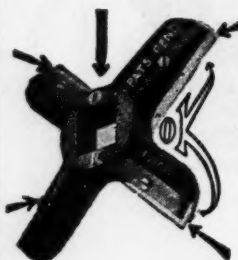
Good business dictates that the best in pails be used so that the quality the consumer unpacks may be the same as the quality you pack.

The justifiable pride we take in making Wheeling Lard Pails and Cans, and full knowledge of the protection they afford users, warrants our suggesting them to you.

## Wheeling Can Company

Wheeling, West Virginia

## Attention



### Sausage Makers and Packers

The season is here for fancy Pork Sausage.

Start out with a first-class product.

Fancy Pork Sausage can only be made by cutting the meat. The O. K. Shear, Kut Angle Hole Plates and Knives are the only plates and knives that cut the meat, **not crushing or smearing.**

Send for price-list and information when in need of repair parts for any make of grinder.

### The Specialty Manufacturers Sales Co.

Represented by Chas. W. Dieckmann

Main Office, 2021 Grace St., CHICAGO

## OAKITE CLEANS

*better—cheaper—faster*

THERE is an easy, quick way for superintendents and purchasing agents of packing plants to find out how to clean ham boilers, ham racks, trimming tables, meat choppers, floors and equipment better, cheaper and faster. Simply ask to have one of our service men call. He will demonstrate, under actual working conditions. Then compare results. A post card to us will bring him to you. No cost or obligation.

## OAKITE

*Industrial Cleaning Materials and Methods*  
Oakite is Manufactured by Oakite Products, Inc.  
804 Thames St., New York, N. Y.



### Protect the Product

HY-GLOSS Paraffined Cartons are unexcelled; are used by the leading Oleo Manufacturers of the country. They attract the attention of the discriminating buyer.

**National  
Carton Company**  
Joliet, Ill.

WHEN ordering wrappers for meats, butter, and fish see that you get

## WEST CARROLLTON GENUINE VEGETABLE PARCHMENT

We have been making WEST CARROLLTON GENUINE VEGETABLE PARCHMENT more than a quarter century and guarantee prompt service on a high grade product. Get our prices and samples.

**The West Carrollton Parchment Co.**  
West Carrollton, Ohio



## BEEF, HAM and SHEEP BAGS

We Manufacture all kinds of Stockinette Cloth and Bags for Covering Meat

*Write Us for Information and Prices*

**Wynantskill Mfg. Company**  
TROY, N. Y.

Fred K. Higbie Supply Co., Rep., 360 N. Michigan Ave., Chicago, Ill.

## A. C. Wicke Mfg. Co.

Reliable Butcher Fixtures and Supplies

*Special attention given to cork and cement refrigerators*

Cold storage installations and complete market equipment

### NEW YORK CITY

Salesrooms:  
207 East 42nd St.

Main Office and Factory:  
406 East 102nd St.  
Phone Atwater 0680 for all Branches

Bronx Branch  
720 Brook Ave.

# Sheep Casings

**Strictly  
Selected**

**Carefully  
Graded**

**South American  
New Zealand  
Australian  
Mongolian  
Russian**

*Cleaning plants located in all principal  
killing centers of the world*

ESTABLISHED 1853

**THE BRECHT COMPANY**

NEW YORK

HAMBURG

BUENOS AIRES

ST. LOUIS



# "NIAGARA BRAND" Genuine Double Refined Saltpetre (Nitrate of Potash) and Double Refined Nitrate of Soda

MANUFACTURED BY  
Established 1840

Also Refined Nitrite of Soda. All Complying with Requirements of the B.A.I.

## BATTELLE & RENWICK

80 MAIDEN LANE  
NEW YORK

## VAN GEUNS BROS.

Groningen, Holland  
Telegraph Addr. "Casings"

are buyers of  
**Hog Casings**  
Offers solicited

## BECHSTEIN & CO., Inc.

SAUSAGE CASINGS

CHICAGO: 723 West Lake Street  
LONDON: 5 St. John St., Smithfield, E. C.

NEW YORK: 50 WATER STREET  
Telephone Whitehall 9328

## OPPENHEIMER CASING CO.

New York  
London  
Hamburg  
Sydney

Importers and Exporters of  
**SAUSAGE CASINGS**  
CHICAGO, U. S. A.

Toronto  
Wellington  
Buenos Aires  
Tientsin

SHEEP	HOG	BEEF
CASINGS		

Importers - Manufacturers - Exporters

CALIFORNIA  
BY-PRODUCTS CO.

Main Offices Eastern Branch  
905 Market St. 461 Eighth Ave.  
SAN FRANCISCO NEW YORK

## M. BRAND & SONS

SAUSAGE CASINGS

FIRST AVE. AND 49th ST.

NEW YORK

## S. OPPENHEIMER & CO.

Sausage Casings

Chicago, 2700 Wabash Ave.  
Hamburg 8—Luisenhot

London, 47 St. John St., Smithfield  
73 Boucett St., Wellington

466 Washington St., New York

## Hammett & Matanle CASING IMPORTERS

22 & 24 ST. JOHN'S LANE  
London, E.C.1.

Correspondence Invited

## AUSTRALIAN Sheep and Beef CASINGS

British Casing Co., Ltd.

14 Casing Cleaning Factories Throughout Australia

Dried Gut

Sydney, Australia

## NEW YORK BUTCHERS' SUPPLY CO., Inc. SAUSAGE CASINGS AND SUPPLIES

513 Hudson St., NEW YORK, N. Y.

## EARLY & MOOR, Inc.

Importers: **SAUSAGE CASINGS** 139 Blackstone St.  
Exporters: Boston Mass.

"The Skins You Love to Stuff"

## THE AMERICAN CASING CO.

Importers and Exporters

Sausage Casings and Spices

401-3 E. 68th St. New York City

## HARRY LEVI & COMPANY

Importers and Exporters of Sausage Casings

4856 South Halsted Street

Chicago

## Schweisheimer & Fellerman

IMPORTERS and EXPORTERS OF  
**SAUSAGE CASINGS**  
Selected Hog and Sheep Casings a Specialty  
Ave. A., cor. 20th St., New York, N. Y.

## Massachusetts Importing Company

Importers **HIGH GRADE SAUSAGE CASINGS** Exporters

Direct Importers of Russian, Persian, Chinese Sheep  
78-80 North Street and Hog Casings BOSTON, MASS. U. S. A.

## Los Angeles Casing Co.

714-16-18 Ducommun Street  
LOS ANGELES, CALIFORNIA  
Sausage Casings

## THE DRODEL CO., Inc.

Import **Sausage Casings** Export

336 Johnson Ave.

Brooklyn, N. Y.

### MANUFACTURERS

Poultry Foods  
Tallow and Oils

BUYERS OF  
Beef Cracking  
Calf Skins

## CONSOLIDATED BY-PRODUCT CO.

West Philadelphia Stock Yards

30th and Race Streets

Philadelphia, Pa.

### MANUFACTURERS

Beef, Sheep and Hog Casings  
all Descriptions  
Beef Wessands a Specialty

IMPORTERS OF  
High Grade Hog and Sheep  
Casings



# THE CASING HOUSE

Delegates to the Convention  
are cordially invited to visit our  
Chicago Office

**BERTH. LEVI & Co. Inc.**  
ESTABLISHED 1882

**NEW YORK**  
**BUENOS AIRES**

**CHICAGO**  
**HAMBURG**

**LONDON**  
**WELLINGTON**

# REX BRAND

Complies with  
B. A. I. Requirements

*The King of Nitrates*

Write for Prices  
Immediate Deliveries

## Double Refined Nitrate of Soda

### Prompt Shipment

STAUFFER CHEMICAL CO.  
452 LEXINGTON AVE., NEW YORK CITY  
CHICAGO OFFICE: 111 W. WASHINGTON ST.

SAN FRANCISCO SALT REFINERY  
SAN FRANCISCO, CALIFORNIA



### CASINGS PRODUCE CO., Inc.

80½ Pearl St. New York City

Tel: Whitehall 7916-7917-7918

*Cleaners and Importers Sheep  
and Hog Casings*

E. E. SCHWITZKE, Pres.

### SAYER & COMPANY, Inc.

Peoria and Fulton Streets

CHICAGO, ILL.

### Sausage Casings and Sausage Room Supplies

New York London Hamburg Montreal Sydney Christ Church, N. Z.

### THE INDEPENDENT CASING & SUPPLY COMPANY

1335-1347 West 47th St., Chicago

Hammerbrookstr 63/67 2, Hamburg

### SAUSAGE CASINGS

IMPORTERS

EXPORTERS

### M. ETTLINGER & CO., Inc.

Importers, Exporters and Cleaners of Sausage Casings. A large  
stock of all kinds of casings constantly on hand

Established 1903

12 COENTIES SLIP, NEW YORK

## Cudahy's Selected Sausage Casings

CAREFULLY  
CLEANED

Hog · Beef · Sheep

UNIFORMLY  
SELECTED

The Cudahy Packing Co. U.S.A. III W. MONROE ST. CHICAGO, ILL.

### Sausage Casing Color

Certified to by B. A. I.

Quality  
Highest

Prices  
Lowest

Any Shade or Strength Desired

### Sheep, Hog & Beef Casings

Ham Boilers, Sausage Room  
Machinery, Equipment  
and Supplies

Mail Order Business A  
Specialty

T. E. Hanley & Company

U. S. Yards

Yards 1414  
Yards 1515

CHICAGO

### Sewed Casings Exclusively

National Specialty Co.

F. M. Ward, Pres.

61 E. 32nd St.

Chicago, Ill.

### J. H. BERG CASING CO.

Importers

Sausage Casings

Exporters

946 W. 33rd St.

Chicago, Ill.



THE OHIO SALT CO.  
WADSWORTH, OHIO

## PATERSON PARCHMENT PAPER CO.

PASSAIC, NEW JERSEY

# Ridgway for Luck and Prosperity!

Here you go, if you don't believe it!

Everybody knows the Remington Typewriter Co. of Ilion, N. Y. This from Philadelphia Ledger, July 13, 1926:

Remington Typewriter gave a good account of itself, attaining a new high for the present recovery. Presumably the bulge had for its background sustained good earnings.

The Remington plant at Ilion is equipped with Ridgway Elevators.

Up at Three Rivers, Quebec, is The St. Lawrence Paper Mills, Ltd. Four years ago they built the finest "News" mill money would buy. They equipped the new mill with Ridgway Elevators. So successful has the mill proved they are doubling its size with more Ridgway Elevators.

Down at Monroe, La., is the Brown Paper Mill Co. Three years ago they built the finest "Kraft" mill money would buy. They equipped the new mill with Ridgway Elevators. So successful has the mill proved they are doubling its size.

Talk about a Rabbit's Foot! Well, if you could look over the great list of our customers you would find the Big Successes are those who

"HOOK 'ER TO THE BILER"

**Craig Ridgway & Son Co.**

Over 3,000 in daily use

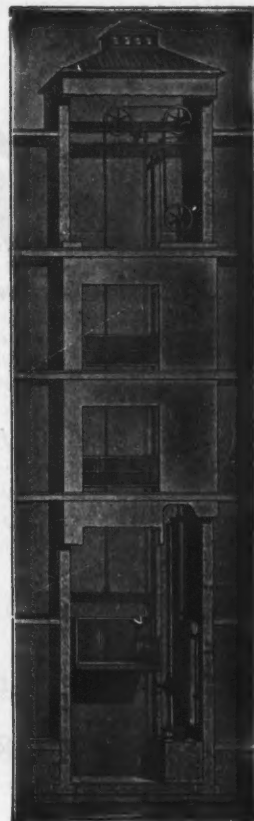
COATESVILLE, PA.



Double Geared



Direct Acting



## Uncle Jake says—

The surest way to hold a soft job is to put a lot of hard work into it.

We put a lot of hard work into K.V.P. Genuine Vegetable Parchment but it has paid us in satisfaction and pays our customers in the using.

The things in this world that come by chance, go by chance. Hard Work and Know How, constitute a team that is hard to beat.

K.V.P. GENUINE VEGETABLE PARCHMENT is the Packer's delight and his customers' satisfaction.



Uncle Jake  
of the

**KALAMAZOO VEGETABLE PARCHMENT CO.**  
KALAMAZOO, MICHIGAN

*Waxed and Parchment Papers Protect the Nations Food.*



# *Armour's* Sausage Casings

GUARANTEED TO PASS U. S. GOVERNMENT INSPECTION

Sheep Casings  
Beef Casings  
Hog Casings  
—

Absolutely  
Clean  
—

Uniform  
in  
Size  
—

## *Your Assurance of Absolute Safety*

All risk is eliminated when you buy Armour's Sausage Casings. They will meet your most exacting requirements with practically no waste.

Armour's Casings are clean and dependable; carefully sorted, graded and will pass government inspection. They possess a uniform standard of excellence that assures you of complete satisfaction.

Write for Prices

**ARMOUR AND COMPANY**

Union Stock Yards  
CHICAGO



# THE NATIONAL PROVISIONER

Copyright, 1926, by The National Provisioner, Inc. Title Registered in U. S. Patent Office.  
OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

PUBLISHED EVERY SATURDAY

Entered as second-class matter at the post office at Chicago, Ill., under the act of March 3, 1879.

Vol. 75

Chicago and New York, October 23, 1926

No. 17

## How Is Your Meat Plant Lighted?

### Kind and Quality of Artificial Illumination Plays a Big Part In Your Profit or Loss for Year

With winter approaching, with its long dark days, the wise packer will check up on his lighting system to be sure it is "up to snuff."

He naturally wants plenty of light where it is needed most. To get best results, however, it must be properly installed and properly shaded.

Insufficient light increases the possibilities of damage to product. Many times workmen are blamed for carelessness and poor workmanship when they are not at fault. If certain departments have more damaged product than seems necessary, it will pay to look into this matter.

#### Takes More than Just Equipment.

The mere buying of a lot of reflectors and lamps does not assure the packer that his plant will be well lighted.

The big thing is to prevent glare. Glaring lights hurt the eyes and ac-

tually slow up production. It isn't so much the amount of light that is important—it is how it is used.

In many cases the amount of light used in a certain department may be reduced and its efficiency increased by spacing the outlets properly and shading them so that the light is correctly diffused and the glare eliminated.

Another important point is the color and finish of walls and ceilings.

#### Color of Ceilings Important.

A light-colored, flat finish will reflect most of the light it receives, while dark colors absorb much of the light. And the more light the walls and ceilings reflect, the less current will be needed to light that room.

The bulbs and reflectors, too, need to be kept free from grease and dirt. It has been found that when electric light bulbs are not kept clean as much as *sixty-six per cent of the current may be wasted.*

[The following article, written for THE NATIONAL PROVISIONER by an illuminating engineer, offers many valuable suggestions for improving packinghouse illumination and reducing operating costs. It is worth the careful study of all packinghouse managers.]

### Lighting of Meat Packing Plants

By Robert L. Zahour, Illumination Bureau, Westinghouse Lamp Company, New York

Most progressive meat packers are aware of the advantages of good lighting in their plants, but only a few are acquainted with the functions of the equipment involved.

A mere purchase of a quantity of reflector equipment and lamps does not assure a satisfactory system when installed, unless previous study has been given to the quality, quantity and direction of light for the work performed.

#### Three Points in Good Lighting.

A satisfactory lighting system consists of:

- 1—Soft, well diffused, non-glaring light.
- 2—Adequate illumination—well distributed throughout the working areas.
- 3—Light properly directed onto the working areas and well distributed by means of efficient reflector equipment.

#### Quality of Light.

Installations consisting of unshaded bare lamps of all sizes hanging about the plant in a haphazard fashion emit a glaring light in the eyes of the workmen. Accidents, excessive spoilage and poor quality workmanship are too frequently traced to a lighting system of this type as the primary cause.

We would not expect to take a good snap shot picture by pointing the camera towards the sun. Yet many workmen are expected to take "eye-pictures" of objects with a bare lamp before them, fogging the plate of their human camera—the eye retina.

#### Must Not be Too Bright.

Furthermore, the muscular energy em-



FIG. 1-A.—TOO MUCH LIGHT.

This shows a workman's eyes when subjected to too much, glaring light, resulting in eye strain, headache, etc.



FIG. 1-B.—PROPER LIGHTING.

When light is soft and well-diffused, the workman can look at an object without eye strain, as shown in this picture.

ployed in the abnormal contraction of the eye pupil and in squinting, in an effort to shut out the excessive glare, Figure 1-A, soon results in eyestrain, fatigue and discontentment.

Figure 1-B illustrates the same workman looking at the same object illuminated with plenty of soft, well-diffused light.

In order to eliminate the glare from light sources, the bright lamp filaments should be shielded. The use of white-bowl lamps in porcelain enameled steel reflectors, (shown in Figure 2), or clear bulb lamp in "glassteel" diffusers, (illustrated in Figure 3), is excellent practice.

An installation consisting of either reflector mentioned and mounted high enough to be out of the field of working



FIG. 2.—STANDARD RLM DOME.

vision will render a soft light over the working areas.

#### Quantity of Light.

Extensive tests, performed with numerous individuals, have proved that the eye discriminates small and medium sized objects more rapidly under high intensities of illumination.

We are able to take clear snap shot pictures with a camera on bright sunny days, but under a cloudy sky it is necessary to resort to a time exposure. Just so with the human eye camera—the eye can take a quick snap shot picture with adequate illumination, but under a dim light "slow time exposures" are necessary.

The amount of light needed in a particular location depends greatly upon the nature of the work performed.

The illumination required on the beef killing floor, for example, is two to three times as great as that necessary in a storage room. Work involving discrimination of details and accuracy of performance must be lighted with higher intensities.

Referring to table "A," an idea may be had of the intensities recommended for various departments of packing houses and provision plants, in terms of watts required per square foot of floor area.

TABLE "A."

Location	Watts per sq. ft.* of Floor Area
Storage Rooms, Boiler Rooms Smoke Houses Pork Cellars Pickling Cellars Passageways	0.4-0.5
Sausage Making Pork Cutting Hog Slaughtering Smoked Meat Coolers	
Meat Sales Room Killing and Dressing Floors (Hog, Beef, Sheep)	
Wool Picking Machine Shops	
	1.2-1.3
	1.6-1.8

\*Values apply to systems with Standard RLM Dome reflectors.

#### Direction of Light.

The efficiency and economy of a light-

ing system depends a great deal on the property of the reflectors to direct all stray light upon the working areas. Much of the light from unshaded lamps goes astray in directions other than the working areas, and is therefore shamefully wasted.

Besides, walls painted in dark colors absorb a huge amount of useful light, as may be noted in table "B."

TABLE "B."

Color of Surface	Per cent Reflected Light
White	82
Grey White	76
Light Cream	74
Light Green	70
Lemon Yellow	67
Light Grey	56
Golden Yellow	51
Medium Grey	46
Dark Orange	37
Coffee Yellow	27
Medium Red	20
Dark Brown	15
Dark Red	12
Dark Green	10

#### Spacing of Reflectors.

In ordinary medium sized rooms with a ceiling height of 9 to 12 feet, a good lighting system may be installed consisting of 150 watt white bowl Mazda C lamps in standard RLM dome reflectors spaced on 12 foot centers and mounted 10 feet above the floor.

This system provides approximately one watt per square foot of working area—sufficient for operations such as sausage manufacture, hog slaughtering or pork cutting.

Where the ceiling height is greater, the reflectors can be spaced farther apart at higher mountings, without impairing the even distribution of light. Referring to table C, reflectors spaced 15 feet apart may be hung 12½ feet high, while units hung on 18 foot centers may be mounted 14½ feet above the floor.

TABLE "C."

Height of Reflector Above Floor	Permissible Distance Between Outlets
8½ ft.	9 ft.
9½ ft.	10½ ft.
10½ ft.	12 ft.
11½ ft.	13½ ft.
12½ ft.	15 ft.
13½ ft.	16½ ft.
14½ ft.	18 ft.
15½ ft.	19½ ft.
16½ ft.	21 ft.
18½ ft.	24 ft.
20½ ft.	27 ft.

## Keep 'Em Going!

Do you make one employe responsible for the proper maintenance of your lighting system, Mr. Packer?

That's one sure way to keep it in the best condition.

Let him see that burnt out lamps are replaced promptly, and that reflectors and lamps are cleaned at regular intervals. Give him authority enough to see that walls and ceilings are finished in the proper colors, and gone over at intervals.

By making one man responsible for the entire lighting system, you can keep it working at its best at all times.

Read the discussion here. It is well worth your time and study.

Dirt and grease allowed to accumulate on the reflecting surfaces of lighting equipment for a month after installation may decrease the light output 15 to 25 per cent. The absorption of otherwise useful light by dirt or grease that collects on reflectors, as well as on wall surfaces, is the cause of many a good newly installed system rendering insufficient illumination for the kind of work performed.

#### Cleaning and Maintenance.

In locations where dust is set in motion merely by persons walking about or by an occasional draft, the reflectors as well as the lamps should be wiped off every two weeks with a dry clean cloth. At a period of every four or five weeks, the equipment should be washed with warm water to which a little household ammonia has been added, one cupful to a pail.

Where grease and dirt frequently lodge on the reflectors, the equipment should be wiped off at least once a week and washed every third or fourth week. In the latter case, use plenty of water and soap, such as an auto soap, to remove the crusty grease layer from reflecting surfaces.

Always use a clean dry cloth for wiping, as the use of greasy or dirty rags will leave a thin film of grease on the surface to which dust will readily adhere.

Since walls and ceilings receive a great amount of light from reflectors, it is important that these surfaces be finished in a light, flat color so that illumination received is diffused and reflected where it will reach the working areas of the room. At least once a year refinish the ceiling and upper side walls in a flat white or cream color. Avoid the use of enamels or high glosses as they produce specular reflection and glare.

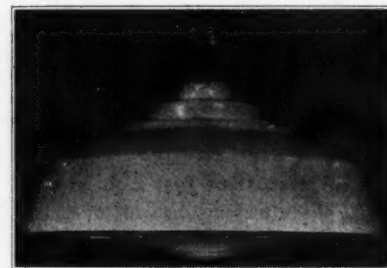


FIG. 3.—GLASSTEEL DIFFUSER.

In the event of a blackened, broken or burned out lamp, the voltage rating of the renewal lamp should be as near to the socket voltage as possible. A lamp burning three per cent below its normal voltage means a loss of ten per cent in its candlepower light output.

#### To Restore a Lighting System.

1—Wash reflectors and lamps thoroughly at least every third or fourth cleaning period.

2—Fill empty sockets and replace burnt and blackened lamps with new ones of correct wattage and proper voltage rating. The voltage rating of the lamp should be at least no higher than the voltage at the socket when the system is in use.

Avail yourself of the service of the lamp manufacturer in determining what the voltage rating of your lamp should be.

3—Refinish ceiling and upper side walls in a flat white or a very light cream color.

4—Make some reliable employe responsible for the maintenance of the lighting system and give him sufficient authority to enable him to get the work done properly.

How much hair does the average hog carcass yield? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

## Pork Production in the World War

### Part Played by American Packer and Producer in Feeding World Both During War and Afterward

#### VIII — Conservation and Greater Pork Production

**Production Increased—Larger Exports Promoted by Conservation—Increase in Proportion of Pork Meats Exported—Pork Exports to the Western Allies—Hog Prices Maintained.**

This is the eighth in a series of reviews of the book on "American Pork Production in the World War," by Dr. Frank M. Surface, who was economic adviser to the Federal Food Administration. (A. W. Shaw Co., Chicago & New York.)

For the first time the inside history is told of the part played by the meat packer and the meat producer in the world war and the times that followed it.

Documents and correspondence never before made public are taken up in this story, and some interesting incidents and comments made known.

THE NATIONAL PROVISIONER has the serial rights to the republication of this book, and these reviews will appear from week to week until the entire story has been told.

The objects which it was desired to obtain by the Food Administration policy towards hogs were:

- (1) To increase the number of hogs in the country.
- (2) To increase the export of pork products to the Allies.
- (3) To stabilize prices so that producers could be assured of a reasonable return for their efforts.
- (4) To control the margin of profits to packers and distributors in order to protect consumers.

In carrying out these measures and particularly in the attempt to increase the number of hogs, the Food Administration had the hearty support and cooperation of the U. S. Department of Agriculture and of various state organizations, including the state departments of agriculture, the agricultural colleges and experiment stations, the state councils of national defense, and so forth. The propaganda for increased production carried on by these organizations had a very material effect in increasing the number of animals bred.

#### Hog Production Increased.

On September 1, 1917, the U. S. Department of Agriculture, in a special survey, estimated that there were only 60,218,000 stock hogs on farms in the United States. This was nearly 5,500,000 less than the number at the same date in the preceding year. By January 1, 1918, however, it was estimated that the total number of all hogs on farms amounted to 70,978,000, and a year later these had increased to 74,584,000, or by far the largest hog population ever recorded for the United States.

Not only was there an increase in the number of hogs on the farms, but there was, at the same time, a very great increase in the number slaughtered and in the production of pork products. In 1918 the total production of pork and lard under federal inspection—which is the only kind that can enter into the export trade—amounted to 6,798,000,000 pounds, or 1,776,000,000 pounds more than the corresponding average pre-war production

and nearly 500,000,000 pounds more than the preceding maximum production for any year. In 1919 there was a further increase in the production of inspected pork and lard bringing the total to 6,894,000,000 pounds, or 37% more than the pre-war average.

It is clear, therefore, that the methods adopted by the Food Administration, aided by the cooperation of other agencies, accomplished the first object of the program, namely, an increase in production.

#### Larger Exports Promoted by Conservation.

Exports of pork increased even faster than production. During this same period, exports of pork and lard rose from the pre-war average of 930,000,000 pounds to 2,251,000,000 in 1918, and 2,638,000,000 pounds in 1919, representing the maximum exports of these products for all time. Compared with pre-war, the 1918 exports represented an increase of nearly 142% and those for 1919 were greater than pre-war by 183%. Before the war, exports of pork and lard averaged to form approximately 18.5% of the total production under inspected slaughter. In 1918 and 1919 exports of these products formed respectively 33% and 38% of the total inspected production.

These exceptionally large increases in exports were made possible, to a large degree, by the decline in domestic consumption under the conservation program of the Food Administration. The constant

urge to save meats and fats, the institution of meatless days, and the pledge of millions of housewives to help win the war by saving food, resulted in making many millions of pounds of pork and other foods available for the Allies.

The domestic per capita consumption of pork and lard fell from the pre-war average of 81.9 pounds to only 68.5 pounds in 1917, and in 1918 was 83.2 pounds compared with 88.9 pounds in 1916 and the exceptionally high figures of 107.3 and 104.6 pounds in 1923 and 1924. The consumption of pork meats, excluding lard, showed an even larger relative decline during the war years, since these were the products most in demand by the Allies.

Incidentally, it may be noted that these high consumption figures for recent years show conclusively that the complaints from certain quarters to the effect that the war-time conservation resulted in permanent decreases in domestic consumption, are entirely unwarranted.

#### Provided Food for the Allies.

These data make it clear that increased production by American farmers and conservation under the direction of the Food Administration provided the export surplus for the Allies. Inasmuch as the government-controlled ration of the Allies, even with the addition of these supplies, was very low in fats, it is evident that without them the results would have been disastrous.

The figures on total exports of pork and lard do not, by any means, tell the whole story of the demands made on the United States for these products during the war years. A study of the detailed exports by classes of products shows that there was an enormous increase in the exports of pork meats, while in 1918 the exports of lard were but little larger than in the pre-war years. Exports of bacon, for example, increased from 189,000,000 pounds pre-war to 1,105,000,000 pounds in 1918. Hams and shoulders and fresh pork also increased very greatly, although not to the same extent as bacon.

These shifts in demand were due chiefly to the change in markets. Germany has always been the chief purchaser of our lard. England, on the other hand, is a heavy purchaser of bacon, much of which is required in special cuts. The big increase in the exports of lard from this country since 1920 has been due very largely to the heavy purchases by Germany.

These facts show that during the war our producers and packers had to prepare not only very much greater quantities of pork products than normally for the Allied needs but that it was necessary to prepare an unusually large proportion of pork meats, particularly bacon.

#### Proportion of Pork Exports to Western Allies.

The control of our export trade through the embargo and the export license system (Continued on page 51.)

### Steps in the Story

Action taken to increase hog production in the early years of the War.

Voluntary agreements between packers, Food Administration and buyers of pork products.

Packers' margins controlled, license regulations, and methods of limiting packers' profits.

Efforts made to secure an adequate supply of hogs at the lowest feasible price.

Control of buying guaranteed an outlet to packer and a profit for the producer.

Cost of producing hogs determined.

Production increased and hog prices maintained.

Difficulties encountered in price control.

The Armistice and the plan to open world markets to pork products.

Crisis in the American pork market. Attempts to dispose of surplus pork.

Opposition by French to opening of blockade so that pork products enter enemy and neutral countries.

How the German market was finally opened for American pork.

World-wide speculation, due in part to long-continued blockade of Europe.

Pork for the liberated countries. Demand for removal of government control of the meat industry made by trade bodies.

Price stabilization and its advantage to hog producers.

What American food meant to Europe in 1919.



## May Agree On Livestock Bedding Rules

Tentative rules for bedding livestock cars were presented by representatives of shippers at a hearing held recently before an examiner of the Interstate Commerce Commission in the long-standing dispute regarding bedding of cars and charges therefor.

The hearing covered practically all the territory lying East of the Rocky Mountains to the Atlantic Seaboard, and included shipments to points in the Southeast and Southwest. The examiner consolidated the Eastern and Western cases, and the Eastern lines took the lead in the presentation of evidence.

Fourteen exhibits were introduced, showing the cost of bedding if performed by railroads in the East, if performed by stock yards, and the cost under the proposed rates; copies of various stock yards tariffs in Eastern territory; hypothetical figures on the cost to Eastern railroads to bed cars; rules which Eastern lines sought to make effective; present rules in Western territory; photograph of part of a stock car bedded with three-fourths of a bale of straw; a statement showing proposed rules in the East and in the West, and what shippers had proposed in the former bedding case in the East; copy of car order in use at Chicago; report of amount of bedding used in some livestock cars inspected by The Cudahy Packing Co. inspectors; quotations on sand for bedding from two Chicago companies; copy of rules to which protesting shippers subscribed; statement showing variation in charges in East and West under proposed tariffs.

Some weeks ago a number of shippers gave consideration to the possibility of agreeing upon a set of bedding rules that would correct the abuses and protect shippers against increased charges. Those subscribing to the rules included representatives of Armour and Company, Kingan & Co., Cudahy Packing Co., Allied Packers, Inc., Swift & Company (western territory), Wilson & Co., and the Kennett-Murray Livestock Buying Organization, representing a large number of smaller packers.

These rules are as follows:

### Tentative Rules on Bedding Cars.

(a) Except as otherwise provided herein, the floors of cars into which live stock is to be loaded must be bedded with sand, hay, straw or material of a suitable nature.

(b) Sand to the depth of one inch or less for each deck, or hay or straw not to exceed two bales per deck, or other suitable material in the same quantity,

will be placed on the car floors, quantities to be optional with shipper.

The charges for such materials and service will be as follows:

(c) When shipper furnishes the material and places it in the car—no charge.

(d) When carrier furnishes the material and places it in the car, the charges will be: Per single deck car, \$1.00; double, \$1.50.

When a double deck car is ordered by the shipper, but the carrier at its convenience furnishes single deck cars, the charge for bedding furnished will be the same as for the kind of car ordered.

When a single deck car is ordered by the shipper, but the carrier at its convenience furnishes a double deck car, and only one deck is loaded, the charge will be the same as for a single deck car.

When a single deck car is ordered by shipper, but the carrier at its convenience furnishes a double deck car, and both decks are bedded and loaded, the charges applicable to a double deck car shall apply.

(e) When live stock is transferred en-

route for carrier's convenience, sand, hay, straw or material of a suitable nature will be provided by the carriers and placed in the car without charge.

(f) When live stock is stopped in transit at the request of the shipper, consignee or owner, for the purpose of trying an intermediate market, or to comply with quarantine regulations, and a newly bedded car is furnished, the provisions of paragraphs (a), (b), (c), (d) and (g) will apply, except that when stopped in compliance with State or Federal laws for feed, water or rest, no charge will be made.

(g) When shipper orders material from the carrier in excess of the quantity specified in paragraph (b), it will be furnished at additional cost as follows, and must be paid for by the shipper, consignee or owner:

For each one inch or less of sand or similar material, per deck, \$1.00.

For each bale of straw or hay, 75 cents.

(h) When shipper orders, in writing, an unbedded car, or when carrier furnishes a car containing old bedding, and applies

(Continued on page 38.)

## Training Classes in Packing Plants

Properly-developed training classes in packing plants have great possibilities for benefit, both to individual employees and to the company which sponsors them, according to a booklet on the subject just sent by the Institute to its membership.

The booklet, which is the second of a series dealing with industrial relations activities issued by the Department of Industrial Education, with the active participation of the Committee on Industrial Relations, enumerates the potential benefits of training classes as follows:

### Benefits of Training Classes.

"First, it can be an effective means of improving the employee's ability to perform the work upon which he is at the time engaged. Second, it can assist in preparing him for the assumption of greater responsibilities by broadening his knowledge of the business as a whole and by strengthening his general educational background. Third, it can become a powerful factor in retaining in service those who are the most promising prospects for future development."

Among the indirect benefits, the booklet mentions these:

"The establishment of a permanent system of class training serves to draw into the organization many young people of high caliber. Such classes, although appealing at the start chiefly to the younger employees, invariably stimulate interest among those who are older, spur them to new thought about their own work, and exercise a generally healthful influence. Interest is aroused throughout the entire plant in the whole question of developing men.

"An amazing development seldom fails to manifest itself in those who are chosen—provided they are chosen wisely—to act as class instructors. Man after man has risen from positions of comparative obscurity to places of high responsibility, owing in no small part to the way in which the performance of their duties as class instructors forced them into the limelight and compelled them to broaden their own knowledge in order not to be put to shame by the intelligent questions of those whom they essayed to instruct."

However, these benefits cannot be gained unless training classes are properly organized and conducted, the booklet points out, adding that "a half-baked educational policy is a dangerous thing" and that when it is entered into without proper preparation, "the results are inevitably discouraging."

### Selection of Instructors Important.

The selection of instructors is of foremost importance, the booklet points out, stating that it is desirable to use a man already in the company's employ, if possible.

"It is essential," the booklet continues, "that the man who stands before a group of packing house employees and presumes to instruct them shall be one who commands their respect both because of the position which he holds and for the knowledge which he has of his subject. The bigger the man is, the greater weight his instruction will carry. It is often hard to spare such men from their other work, but teaching classes in industry is a big man's job. If you are not willing to put such a man on it, it is better not to try it at all."

"It is useless to organize any training class unless a satisfactory instructor is available."

(Continued on page 38.)

# SWENSON EVAPORATORS-

*The Recognized Standard  
for Animal By-Product Liquors*

**Swenson Evaporator Company**

(Subsidiary of Whiting Corporation)

**HARVEY, ILL. (Chicago Suburb)**

Our Experiment Station at Ann Arbor is equipped to make tests on a commercial scale (under the direction of Prof. W. L. Badger) on

problems involving evaporation, crystallization, heat transfer, etc., at a moderate charge.

and, hay,  
ture will  
placed in

in transit  
onsignee  
rying an  
ply with  
newly  
visions of  
(g) will  
in com-  
laws for  
will be

rial from  
quantity  
be fur-  
ows, and  
er, con-

75 cents.  
iting, an  
urnishes  
applies

om fails  
chosen  
to act  
man has  
ive ob-  
sibility,  
n which  
as class  
melight  
their own  
shame  
e whom

e gained  
rly or-  
points  
ational  
at when  
repara-  
courag-

tant.

of fore-  
ts out,  
a man  
f possi-

continues,  
group  
esumes  
o com-  
of the  
knowl-  
The  
ght his  
ard to  
rk, but  
man's  
such a  
t all.  
raining  
ctor is

b)

at

# THE NATIONAL PROVISIONER

Chicago and New York

Official Organ Institute of American Meat Packers

Published Weekly by

The National Provisioner, Inc.

(Incorporated Under the Laws of the State of New York)

at the Old Colony Building, 407 So. Dearborn St., Chicago.

Eastern Office, 15 Park Row, New York.

OTTO V. SCHRECK, President.

PAUL I. ALDRICH, Vice-President.

OSCAR H. CILLIS, Sec. and Treas.

PAUL I. ALDRICH, Editor and Manager

## GENERAL OFFICES.

Old Colony Bldg., 407 So. Dearborn St. CHICAGO, ILL.

Telephone Wabash 0742, 0743, 3751.

Cable Address "Sampson," Chicago.

## EASTERN OFFICES.

15 Park Row, New York.

Telephone Barclay 6770.

## Member

AUDIT BUREAU OF CIRCULATIONS ASSOCIATED BUSINESS PAPERS, INC.

Money due THE NATIONAL PROVISIONER should be paid to the Chicago office.

Correspondence on all subjects of practical interest to our readers is cordially invited.

Subscribers should notify us by letter before their subscriptions expire as to whether they wish to continue for another year, as we cannot recognize any notice to discontinue except by letter.

## TERMS OF SUBSCRIPTION INVARIABLY IN ADVANCE, POSTAGE PREPAID.

United States.....	\$3.00
Canada.....	4.00
All Foreign Countries in the Postal Union, per year.....	5.00
Single or Extra Copies, each.....	.10
Back Numbers, each.....	.25

## Is Your Paper Late?

THE NATIONAL PROVISIONER is put on mail trains in Chicago every Saturday before 11 a. m. It should reach you promptly.

If there is any delay, please save the wrapper, mark on it the hour of delivery to you by the carrier, and send it to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

This will aid us in obtaining proper service for you from the Post Office.

## INSTITUTE OF AMERICAN MEAT PACKERS.

President—Oscar G. Mayer, Oscar Mayer & Company, Inc., Chicago, Illinois.

Executive Vice President—W. W. Woods, Institute of American Meat Packers, Chicago.

Vice Presidents—J. J. Fellin, John J. Fellin & Co., Inc., Philadelphia, Pa.; Myron McMillan, J. T. McMillan Company, Inc., St. Paul, Minn.; F. S. Snyder, Batchelder & Snyder Co., Boston, Mass.; E. A. Cudahy, Jr., Cudahy Packing Co., Chicago.

Treasurer—John T. Agar, William Davies Co., Inc., Chicago.

Chairman of Institute Plan Commission—Thos. E. Wilson, Wilson & Co., Chicago.

Central Administrative Committee—Oscar G. Mayer, Oscar Mayer & Co., Inc., Chicago; Thos. E. Wilson, Wilson & Co., Chicago; G. F. Swift, Swift & Company, Chicago; F. Edson White, Armour and Company, Chicago; Jay B. Decker, Jacob E. Decker & Sons, Mason City, Ia.; A. T. Rohe, Rohe & Brother, New York, N. Y.

Directors—For three years: A. T. Rohe, Rohe & Brother, New York City; T. P. Breslin, Standard Packing Co., Los Angeles, Calif.; J. A. Hawkingson, Allied Packers, Inc., Chicago; W. F. Schluderberg, Wm. Schluderberg-T. J. Kurlie Co., Baltimore, Md.; Thomas E. Wilson, Wilson & Co., Chicago. For two years: Charles E. Herrick, Brennan Packing Co., Chicago; G. F. Swift, Swift & Company, Chicago; W. H. White, Jr., Atlanta, Ga.; Elmore M. Schroth, The J. & F. Schroth Packing Co., Cincinnati, Ohio; L. E. Dennig, St. Louis Independent Packing Co., St. Louis, Mo. For one year: J. B. Decker, Jacob E. Decker & Sons, Mason City, Ia.; F. Edson White, Armour and Company, Chicago; R. T. Keefe, Honneberry & Company, Arkansas City, Kans.; Fred Guggenheim, Guggenheim Bros., Chicago; J. Paul Dold, Jacob Dold Packing Co., Buffalo, N. Y.

## Costly Hog-Buying Habits

Packers buying hogs at distant markets to be shipped to their plants for slaughter often follow practices that result in higher-priced hogs, not only to themselves but to everyone buying on that market.

On one day recently an Eastern packer placed orders for hogs with three separate firms operating on a Western market. Two of these were commission firms, also selling cattle and hogs for country shippers, and the third was a speculator.

*Before the day ended, there was a tug of war between men determined to get their respective orders filled, and packers saw the market jump 35c, and this advance had to be paid by every other buyer on that market.*

Only last week an Eastern packer "split" his order on that same market, giving part to a commission firm and part to a speculator. *On that day the market registered an advance of 50c, when conditions justified a slight decline.*

Packers should beware of this practice on small markets. They merely bid against themselves, and penalize both themselves and their competitors.

Orders should be selected and buying done through firms known to be reliable, and then entrust them with the full order.

It should be remembered that on almost every small market there will be found commission firms filling orders out of stuff shipped to them for sale. An order placed with such firms gives them a leverage to boost prices, and one boost raises the price all along the line.

Patronize order buyers who buy exclusively, and never split your order!

## Losses in Extended Credits

The extended credit evil as applied to the meat packing industry was discussed in a recent issue of THE NATIONAL PROVISIONER. The belief was expressed in that discussion that the extension of credit is the function of the banker, and that if a buyer's credit is not good at his bank, it should not be good with the packer.

Commenting on this editorial, a credit executive of one packing company calls attention to specific practices that result in extended credit and consequent loss to the packer.

In the first place, he says, a customer almost universally gets extra time, not because he cannot pay, but because some "order taker" thinks that he can put it over a "salesman" by getting an order at the expense of a collection.

It is the rarest thing in the world when a dealer cannot pay within at least 10 to 15 per cent of what is actually due on his account. The allowance of extra time on

100 per cent of what is due is simply an abuse of terms.

If the abuse continues, says the credit man, it means that the salesman who had previously sold a buyer within terms has to meet the "order-taker's" terms in order to do business, because most customers like the easy method. Then the house employing the "order taker" loses its temporary advantage.

As a result the salesman gets the business and the "order-taker" is done for. But the house employing the salesman has twice as much capital tied up as they had when the salesman sold within terms.

This tying up of capital is unnecessary and a loss to every firm that follows the procedure. It means that interest must be paid on the money while the customer has the use of it, and other money must be drawn upon to replace that loaned to the customer without interest.

Take, for instance, a firm doing a business of \$500,000 a day. If every customer were given an extra day's credit, it would mean an additional day's interest, or an annual interest charge of \$30,000. If each customer were given a week's extra time, the yearly cost would be \$210,000.

Is any packer's margin so wide that he can afford to present this amount of money to his trade?

Figure out what this means to the packing industry as a whole, and the cost in dollars and cents of extra credit terms.

## A Way to Sell Prime Beef

A unique plan for acquainting the public with prime beef, and at the same time getting the right price for it, has been adopted in a Western state.

The beef is advertised as being produced for "those who know," and who are willing to pay the added cost. It is marketed by a non-profit corporation, and an outlet for every carcass is assured before the animals are slaughtered. This is done by the retailer filing application with the packer for the number of carcasses he can use in a given time.

Nothing below the standard set for prime baby beef is included in the sale of carcasses. The sides are cloth-covered and labelled with a ribbon. Regular retailers have a special license loaned to them, and every carcass sold is said to be checked and watched.

All of this is done on a small scale, but there appears to be the nucleus of an idea in the plan that might well be developed. Then the packer would have no cause to worry about his outlet when he bought prime steers, and the producer would get a satisfactory price for his fancy animals.



# PRACTICAL POINTS FOR THE TRADE

(Contents of THE NATIONAL PROVISIONER are copyrighted and may not be reprinted except by permission.)

## Scrapple a Best Seller

During the late fall and winter months scrapple is in much demand as a breakfast dish. It is a product that originated in the East, but it is in widespread demand throughout the West as well. Regarding this product a wholesale and retail meat dealer says:

Editor The National Provisioner:

Can you give me some recipes for scrapple. I would like to know how it is generally made, also how they make it in Philadelphia.

Formulas for scrapple have been printed previously in THE NATIONAL PROVISIONER, but as the demand for them seems so general, they are repeated here.

### A Popular Western Scrapple.

A recipe for scrapple very generally used by Western manufacturers is as follows:

#### Meats—

- 100 lbs. hog snouts
- 50 lbs. hog cheeks

Boil until thoroughly done. Have about 150 lbs. water from the boiling. Skim all the grease from this water and add 75 lbs. cornmeal and cook 20 minutes. Then add 14 oz. white pepper, 4 oz. sage, 2 oz. mace, 1 oz. red pepper, and the snouts and cheeks, which should be ground very fine.

If the snouts and cheeks are not available, use some other kind of meat; straight head meat will do.

### Another Commercial Formula.

The following is another commercial formula which has proven successful:

#### Meats—

- 75 lbs. fresh pork snouts,
- 150 lbs. fresh pork rinds,
- 125 lbs. fresh pork necks,
- 50 lbs. fresh pork livers,
- 35 lbs. fresh pork tongues,
- 65 lbs. fresh pork shoulders.

(Or all fresh hog heads may be used.)

- 50 lbs. yellow cornmeal,
- 50 lbs. rye.

600 lbs.

#### Seasoning—

- 15 lbs. salt,
- ¼ lb. white ground pepper.

**Method of Handling.**—To obtain the very best results the meat should be cooked in a large open or steam-jacketed kettle.

Place all meats in the cooking kettle with the exception of fresh pork livers, and then cover meats well with water. Then turn on steam and bring temperature of water up to a boiling point, and allow meats to cook at this temperature until they are absolutely tender.

Cook fresh pork livers for 15 minutes only.

Then remove all meats from cooking kettle and allow the meat liquid or the water the meats are cooked in to remain in the kettle.

Grind all meats through ¼-inch plate and then put ground meat back into same

cooking kettle in the same water the meat was cooked in.

Then add corn meal and rye, also salt and pepper.

Then allow the meats to cook all together for about twenty minutes. The mixture must be stirred constantly during this period so that the product will not burn.

It is well to have an agitator in the cooking kettle to agitate the product, but if the plant is not so equipped, then it is a matter of having a man to stand there constantly stirring the product with a wooden paddle.

At the expiration of the cooking time the mixture is to be filled in crocks or tins, as desired, and this work is to be done right from cooking kettle. Have a table or bench handy to the cooking kettle, with the empty crocks or tins ready, and then use a dipper with a long wooden handle for removing the mixture from the cooking kettle and filling the receptacles.

### Philadelphia Scrapple.

The center of large manufacture of scrapple is in Philadelphia, where much of this product is consumed as well as throughout Pennsylvania and other parts of the East.

**Formula.**—The standard formula for this product, as made there, is as follows:

- 100 lbs. pork head meat
- 100 lbs. beef (plate meat of good quality, including all the fat)
- 150 lbs. snouts (these are called "faces" in some places)
- 50 lbs. pork rinds

If a still higher quality product is desired more head meat can be used.

## Souse, Scrapple, Head Cheese

Three popular standbys of the packer and sausagemaker are souse or sulze, head cheese and scrapple.

If properly made they meet a ready sale in season, and provide a good outlet for your edible by-products.

Complete directions for preparing each of these have been prepared by THE NATIONAL PROVISIONER, and may be had by subscribers by sending in the attached coupon, together with a 2 cent stamp for each one desired.

The National Provisioner,  
Old Colony Bldg., Chicago, Ill.  
Please send me directions for making souse, scrapple, head cheese.  
(Cross out ones not wanted.)

Name .....

Street .....

City .....

Enclosed find stamps.

Boil all meat together until soft, say about three-quarters of an hour, in jacketed kettle.

Then grind the meat through Enterprise chopper, but not too fine, as the meat should show in the scrapple.

Some firms use all pork meat and no beef.

Skim the broth that is left from the boiling, filling the kettle in which the scrapple is being made about one-third full with the broth. Then put in the meat. Add 150 lbs. corn meal, half yellow and half white, first thoroughly mixing the corn meal in a portion of the warm broth. This will do away with lumps in the meal.

Always have agitator in kettle running while putting in corn meal, and until scrapple is done.

**Seasoning.**—After the meat and meal are put in the kettle, add the following seasoning:

- 15 lbs. salt
- 28 oz. white pepper
- 5 oz. mace
- 5 oz. nutmeg
- 1 lb. sage (clean)

If the mixture of meat and corn meal is not of the proper consistency, which should be as thick as mush, add more of the broth.

**Cooking.**—Boil the mixture 2½ to 3 hours, according to weather conditions. If the weather is cold, two hours will do.

When the scrapple has cooked for about two hours, or is nearly done, sprinkle 6 lbs. of rye flour over the contents of the kettle, and let it mix in. This makes it fry nicely and brown and crisp. Pour a little of the fat that boils up from the scrapple on top of each pan, being sure that it is well distributed.

Fill into 15 lb. pans. Some prefer 6 and 10 lb. pans. Let cool over night, and it is ready for market.

If a good marketable product is to be made, everything used in scrapple must be fresh and clean.

The formula here given will make sixty to sixty-five 15-lb. pans of scrapple.

## Pimienta Ham Sausage

An experienced sausage maker, seeing a request in THE NATIONAL PROVISIONER for pimienta ham sausage, makes the following suggestion regarding the manufacture of this product:

Editor THE NATIONAL PROVISIONER:

I noticed in your paper a request for pimienta ham sausage.

Tell the inquirer to use the regular minced ham formula, omitting all spices except white pepper, salt and sugar.

Then add 2 lbs. of pimientas to each 100 lbs. of meat. The pimientas should be chopped into ¼ in. squares.

Instructions for making minced ham have appeared in THE NATIONAL PROVISIONER. Subscribers can secure copies by sending a 2c stamp, with request, to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

Do you use this page to get your questions answered?



## Dry-Curing Frozen Bellies

A Southern packer wants to know the best results in handling bellies for fancy dry cure bacon, particularly whether best results are secured by freezing the bacon first. He says:

Editor The National Provisioner:

I understand some packers make a practice of freezing their bacon before attempting to dry-cure it. At the same time we have had good success in curing bellies not frozen, and in attempting to cure frozen bellies had more or less trouble and complaints.

We would appreciate hearing from you as to what success some of the packers have been having who have been freezing these bellies and then dry curing them, when the product comes out of smoke.

This inquirer wants to know if packers have good results dry-curing frozen bellies.

A study of the storage stocks reports of the past few years will show that millions and millions of pounds of frozen green bellies have been processed with excellent results.

There is no reason why frozen green bellies cannot be handled to good advantage. Of course, like any other product going into the freezer, careful attention must be given the bellies. It is not possible to use "freezer-burned" bellies and get best results.

If they are properly handled and in good condition when sent to the freezer, there is no risk. It is safe to say that approximately 75 per cent of all bacon on the market is produced from frozen green bellies.

### Curing Time Is Important.

The curing time on frozen bellies must be taken into consideration, as the frozen product will absorb the cure more rapidly than the green. It is possible to reduce the time in cure for fancy bellies (dry cure) 5 to 6 days. The time of frozen pickle bellies in cure can be reduced 10 days.

It should be borne in mind that care must be exercised in the thawing of the product.

Directions for making fancy dry bacon can be secured by subscribers by sending a 2c stamp, with request, to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

## Spices in Minced Ham

A sausagemaker subscriber was recently sent a minced ham formula, and he is not satisfied with the seasoning recommended. He says:

Editor The National Provisioner:

Some time ago I asked you for a minced-ham formula, which you sent me. Haven't you a better spice recipe for minced "ham" than that?

Complaint is made of the lack of spices in the minced ham formula sent this subscriber some time ago by THE NATIONAL PROVISIONER.

The amount of spices used in this product, as well as any other sausage, depends largely upon the class of trade served. Minced sausage, which was formerly known as minced "ham", is made with very little spice. There are only one or two sections of the country—as far as is known—that use ground nutmeg and cinnamon.

It is generally conceded that the higher grade sausages do not need so much spice. Too often the feeling is that the spice is

used to hide something, and the customer becomes suspicious of the product.

The seasoning recommended in the formula furnished by THE NATIONAL PROVISIONER is designed to give a good ham flavor to the product. This cannot be accomplished by using a variety of spices.

Very high seasoning is advised against, unless the local trade demands it—then it is just a question of satisfying the taste of the customer.

## Vegetable Shortening

Vegetable shortening, like lard, must be of the right consistency if it is to bring a satisfactory price on the market. A crumbly product is undesirable, and brings sales difficulties to those attempting to dispose of it. A Western salesman handling this product says:

Editor The National Provisioner:

Various manufacturers of pure vegetable shortening sometimes turn this product out in a faulty condition, being dry and crumbly and seemingly devoid of any richness. Is this difficulty due to the temperature of the brine roll, or what do you think the trouble is?

This condition may result from any one of a number of causes. The lard roll might have something to do with it, especially if the right temperatures were not present on the roll.

Another cause of a crumbly condition in vegetable shortening is too much stearine. The quantity of this ingredient used in the formula depends on the season of the year. In summer time about 12 per cent stearine and 88 per cent oil would be used; in winter, as little as 10 per cent can often be used. This is a 60 per cent stearine, which is the grade of product most generally used.

If a higher proportion of stearine than that suggested, or if a summer formula is used in winter time, a crumbly and generally unsatisfactory condition is likely to result.

Keeping the shortening in too low temperatures also has a tendency to make it crumble.

## Sausage Spoilage

Do you have trouble with the color of your sausage?

Does it show green rings or gray spots?

Mould IN sausage is caused by poor materials or careless handling. Mould ON sausage is a surface condition and can be prevented by proper handling.

THE NATIONAL PROVISIONER has made a reprint of its information on "Sausage Spoilage." It may be had by subscribers by filling out and sending in the following coupon, accompanied by a 2c stamp:

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me reprint on "Sausage Spoilage."

Name .....

Street .....

City .....

Enclosed find a 2c stamp.

## Brands & Trade Marks

In this column from week to week will be published trade-mark applications of interest to readers of THE NATIONAL PROVISIONER which are pending in the United States Patent Office.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly by parties interested in preventing such registration.

Those under the head of "Trade Marks Granted" have been registered, and are now the property of the applicants.

### TRADE MARK APPLICATIONS.

George Kern, Inc., New York, N. Y. For ham and bacon. Trade Mark: consists of the word "Kern's" in script, enclosed



within an oval, topped by three stars. Application serial No. 218,921. Claims use since on or before Jan. 1, 1920.

E. Demarinis-Ambriola Company, Youngstown, Ohio. For cottonseed oil and olive oil. Trade Mark: MASSAL-LINA. Application serial No. 225,775. Claims use since Dec. 1, 1925.

St. Louis Independent Packing Co., doing business as the Missouri Butterine Co., St. Louis, Mo. For oleomargarine. Trade Mark: PASTRIOLA. Application serial No. 226,174. Claims use since Nov. 3, 1917.

### OIL AND GAS FOR SMOKING.

In THE NATIONAL PROVISIONER of October 9, 1926, page 27, there appears an article on "Why use gas and sawdust?" In the course of this article gas and hardwood sawdust is recommended as the most economical means of making smoke.

A correspondent calls attention to the fact that many sausage smokers are now using kerosene oil to produce the gas flame to burn the sawdust. In this system the kerosene oil is preheated in a patented burner and changes the oil into a gas. It is this gas flame that produces the heat and burns the sawdust just the same as if artificial gas or natural gas is used. Commenting on this, the correspondent says:

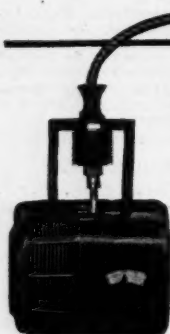
"We have found that in smoking sausage the new system of producing a gas flame with oil is the most economical. It produces good color and in some instances reduces the fuel bill over gas and wood by close to 50 per cent."

The burner is said to produce a steady, even white heat which assures the smoker of a correct heat evenly distributed to all parts of his smokehouse, and all odors or smell of any kind are eliminated, due to the perfect combustion of the oil.

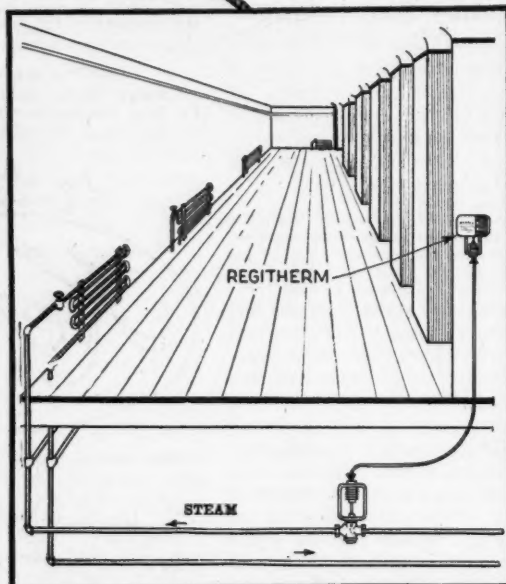
What precautions should be observed in cooking blood? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

*Sylphon*

## Automatic Temperature Regulators Guarantee Safe Room Temperature for Fermentation of Hog Casings



No. 11 Sylphon Liquid Transmission Regitherm, for control of room temperatures. The transmission unit being detachable makes installation easy.



The No. 11 Regitherm installed to control temperature of fermentation room at 80° F.

**C**ONSTANT temperature is the important factor in fermenting hog casings. If it is allowed to drop below 80° F. you are bound to have trouble on the cleaning machine, due to insufficient fermentation of the mucous linings. If the room gets too hot, soft and tender casings result.

### Sylphon Automatic Control Guarantees Constant Temperature

There will be no guesswork—no uncertainty—no machine troubles—no breakage or spoilage. You will have an automatically maintained temperature of 80° F. always.

### Easily Installed—No Supervision

Sylphon Regulators are easy to install, and require no supervision, maintenance or adjustments of any kind, because they are self-contained instruments without complicated or delicate accessories to get out of order.

**Bulletin NPR-102 is full of  
useful ideas for you. Ask  
for a copy.**

The valve of No. 11 Regitherm which is installed in steam line.



The well-known Sylphon Bellows which is the motor element in every Sylphon Temperature Regulator, is the most durable, flexible, sensitive and accurate temperature control unit known to engineering science.

## THE FULTON COMPANY KNOXVILLE, TENN.

ORIGINATORS AND PATENTEES OF THE SYLPHON BELLOWS

Sales offices in: NEW YORK, CHICAGO, DETROIT, BOSTON, PHILADELPHIA, and all principal cities in the U. S.

European representatives: Crosby Valve & Engineering Co., Ltd., 41-42 Foley St., London, W. 1, England. Canadian representatives: Darling Bros., Ltd., 120 Prince St., Montreal, Canada.



"From Air—Arc Process"

## Sodium Nitrite for Meat Curing

*A Remarkable Advance in  
Science*

B. A. I., after exhaustive tests, now permits the use of Sodium Nitrite in curing meats. This company is the largest domestic producer of the commodity. Our material complies with B. A. I. requirements.

Write for our 12 commandments dictating use of NITRITE as against the now old-fashioned double refined nitrate of soda or potash (saltpeter), and instructions as to use.

## American Nitrogen Products Company SEATTLE, WN.

### DISTRIBUTORS

**The Roessler & Hasslacher Chemical Company**

709 6th Ave., New York City  
230 E. Ohio St., Chicago, Ill.

**Innis Speiden Chemical Co.**

46 Cliff St., New York City  
722 W. Austin Ave., Chicago, Ill.

**Merchants Chemical Company**

1316 S. Canal St., Chicago, Ill.

**John D. Lewis**

Fox Point, Providence, R. I.  
2-4-6 Cliff St., New York City

**G. S. Robins & Company**

316 So. Commercial St.,  
St. Louis, Mo.

**Truempy, Faesy & Beathoff, Inc.**  
75 West St., New York City

### ADHESIVE FOR WRAPPERS.

The Du Pont Cellophane Company announces the development of a new transparent adhesive for the use of the many manufacturers who are now machine-wrapping their products in transparent "Cellophane." The new adhesive flows very easily, gives an effective seal and lends itself to speedy production. It is of a clear colorless character that does not impair the transparency of the wrapper in the least. It is being used extensively by large producers who are now wrapping their products by machine in "Cellophane."

**What are the temperature requirements in the hide cellar? How do temperatures affect shrinkage? Ask THE BLUE BOOK, the "Packer's Encyclopedia."**

## A Page for the Packer Salesman

### Be Friendly With Buyer

#### Cordial Relationship Important, Says Sales Executive

Establish a cordial relationship with your customers, and see how much easier your sales will be.

Do all you can to keep "on the good side" of the retailers in your territory, and you will be rewarded by more and easier sales, declares a well-known packer sales executive.

He says:

Editor THE NATIONAL PROVISIONER:

A buyer may be won to the salesman by the latter's personality, by the information he gets from him, by the clear presentation of it, or by the method by which it is told.

It is the function of the salesman to influence the buyer. It is important, therefore, that he establish between himself and the buyer a cordial relationship. Then he has little to overcome.

Although this is generally conceded, it is surprising how many salesmen side-step these little things that help to establish this relationship that makes selling so easy. Some salesmen that I have known seek an audience with a merchant where I am sure if I were the buyer they would not even be welcome, due to past performances.

Not long ago a salesman who had been cut very short by a merchant was bemoaning his fate to me and looking for sympathy. I had overheard his talk with the merchant, so I could not sympathize with him. I told him that if I had been in the merchant's place, I wouldn't have given him as much time as he got, and that I was surprised at the merchant's restraint.

We are all buyers or sellers in a certain sense. But a man who undertakes to become a professional salesman must, above all, understand the buyer and recognize his sense of self interest.

And whether he makes a delivery of the goods he offers will depend upon his understanding and his use in a sincere way of human influences.

#### Try Not to "Get in Bad."

Be careful that you do not create a dislike while trying to make yourself popular.

How many times have you overheard a merchant say, when some salesman's name has been mentioned, "That fellow could not sell me anything." It is plain that somewhere, sometime, he has run afoul of this merchant.

Always bear in mind that an interview where this condition is present is bound to be a failure and had better not be undertaken.

Therefore, above all things, establish a cordial relationship; that quality that makes it easy to influence the buyer's mind and effect the sale. This will be followed by more sales, and still more, establishing an enduring commercial relationship which should be as proud an asset to a salesman

### Sentence Sermons

Written for THE NATIONAL PROVISIONER  
by Roy L. Smith.

#### YOU WILL ALWAYS GET—

- More pleasure out of playing the game than in knocking from the bleachers.
- Better service for a smile than you will for arrogance.
- The eye of the boss if you can excel in courtesy.
- The right of way if you can deliver the goods.
- Someone to agree with you no matter how wrong you may be.
- Plenty of advice that costs nothing and is worth it.
- A living from the world if you work hard enough at the job of collecting.

as the relationship established along purely social lines.

Very truly yours,

E. S. Garey.

#### THE GENTLE BUTCHER.

She said to the butcher, "What made you choose your present job?"

"I can't hardly say, lady," he answered. "But I always was fond of animals."

*What are the yields in cutting carcass beef, New York or Philadelphia style, compared to the Chicago method? Ask THE BLUE BOOK, the "Packer's Encyclopedia."*

### Keep Your Books Right

Payment of income tax by the business man is something that cannot be avoided.

In making income tax schedules much good temper has been spoiled, many good dollars have been wasted, much injustice has been done.

All because it was too much trouble to keep records!

If a business is worth having it is worth knowing about.

It is necessary to know how things are going from one period to another; the amount of stock on hand; how much depreciation is being suffered from year to year.

These and many other equally important matters are taken care of in properly kept records.

If such records are not kept, you can't begin too soon.

Good suggestions for both packer and retailer bookkeeping practices can be secured by subscribers upon application to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, enclosing a 2c stamp.

### Salesmen Must Have Faith

#### Veteran Sales Manager Says It Is Right Basis for Selling

That faith is the foundation of successful selling and collecting is the belief of this packer sales manager. Faith in your house and its products and, above all, faith in yourself are the essentials of success, he declares.

A recent letter to his salesmen on this subject is as follows:

All Salesmen:

Below is a little article on faith. It is a clipping out of a current magazine that I wish you would read over carefully and apply to our business:

"To achieve success in life and business you must first have a good purpose. Back of that purpose there must be principle—and back of that principle, Faith.

"Faith in yourself—faith in the prevailing good to all mankind—faith in the might of right and in the ultimate victory of a good purpose diligently pursued.

"Believe in what you are doing—in your house—in its policy and principles. Become an inseparable part of your institution—get back of its purpose and look with optimism upon the unlimited field for your own endeavors. Then your influence and efforts will be felt and you are sure to be rewarded."

We want you to have—

FAITH in the fact that we are all here trying to help you the best we can.

FAITH in the absolute market equity of the prices we are asking you to obtain.

FAITH in the fact that we have fulfilled our part of the contract in shipping and therefore you have an absolute right to expect prompt payment.

ABOVE ALL

FAITH in yourself that you can succeed.

Remember always that—

"They can conquer who believe they can."

#### USE YOUR HEAD!

Ideas are like matches. They're no good unless you strike them into flame.

If you think some scheme of yours would make a saving in time, work, or expense, don't be afraid to go to the man higher up with it. It won't do you or him, or your company any good while you keep it to yourself.

Don't be afraid to spring a new idea on the boss. He's after good ones every day.

The trouble with most of us is that we keep our noses too close to the grindstone. We are too content to do our work like a machine without ever thinking how to improve it, and in many cases when we have a good idea we don't have pep enough to try and put it over.

Don't be scared of the boss, especially when you have something good to show him. His job is to keep things going in the best way. He'll thank you for a thought that will help him out.

Spring a worth while idea on him once in awhile and show him you're not a machine. A machine can do most any work a man can do nowadays, but a machine cannot think—"Old Hickory Smoke."



## EUROPEAN PROVISION CABLES.

The Hamburg market for provisions shows little alteration, says E. C. Squire, American Trade Commissioner, Hamburg, Germany, in his weekly cable to the U. S. Department of Commerce. Receipts of lard were 2,200 metric tons, compared with 2,300 last week.

The arrivals of pigs at the 20 most important markets of Germany were 74,000, with the top price at Berlin of 18.17 cents per pound, as compared with 73,000 for the same period last year, at 20.11 cents per pound.

The Rotterdam market remains about the same.

The Liverpool market continues quiet, with the consumptive demand poor.

The number of pigs bought alive and dressed for bacon curing in Ireland were 21,000, compared with the same figure last year.

Danish slaughterings of hogs for the week ended October 15 are estimated at 76,000.

Hamburg.		PRICES.
STOCKS.	DEMAND.	Cents per lb.
Refined lard.....Med.	Avg.	15.88@16.11
Fat Backs.....See Note		
Frozen livers.....Lt.	Poor	"
Extra oleo oil.....Lt.	Poor	@12.25
Extra oleo stock....		@12.47
Rotterdam.		
Extra neutral lard...Lt.	Avg.	@17.97
Extra oleo oil.....Hvy.	Poor	12.19@12.01
Prime oleo oil.....Med.	Poor	11.47@11.28
Extra oleo stock....Med.	Poor	11.65@11.47
Fat backs.....Lt.	Poor	"
Refined lard.....Lt.	Avg.	@15.65
Extra premier jus...Hvy.	Poor	9.65@ 9.55
Antwerp.		
Refined lard.....Lt.	Poor	15.20@15.65
Picnics.....None	Poor	"
Fat backs.....Med.	Poor	"
Liverpool.		
Hams, AC light....Lt.	Avg.	27.78@28.21
Hams, AC, heavy...Lt.	Avg.	27.34@27.78
Hams, long cut....Med.	Good	30.31@31.08
Picnics.....Med.	Poor	15.92@16.93
Square shoulders...Med.	Poor	17.38@17.79
Cumberland, light..Med.	Poor	23.00@23.44
Cumberland, heavy..Med.	Poor	23.00@23.44
American Wiltshires..Med.	Poor	19.96@20.61
Clear bellies.....Med.	Poor	23.44@23.87
Refined lard in boxes..Hvy.	Poor	@15.62
Note: Fat backs: Stocks:		Demand: Price:
8 to 10 lbs.....Ex.	Good	"
10 to 12 lbs.....Ex.	Good	"
12 to 14 lbs.....Lt.	Good	@14.97
14 to 16 lbs.....Lt.	Good	@15.19

\*Not quoted.

## CANADIAN LIVESTOCK IN SEPT.

Summary of top prices for livestock at leading Canadian centers for the month of September, 1926, with comparisons:

BUTCHER STEERS.			
1,000-1,200 lbs.			
	Sept. 1926	Aug. 1926	Sept. 1925
Toronto .....	\$ 7.90	\$ 8.35	\$ 8.00
Montreal (W) .....	7.00	7.25	7.50
Montreal (E) .....	7.00	7.25	7.50
Winnipeg .....	6.50	7.00	7.00
Calgary .....	6.00	6.25	5.85
Edmonton .....	6.25	6.25	6.00
VEAL CALVES.			
	Sept. 1926	Aug. 1926	Sept. 1925
Toronto .....	\$14.00	\$13.50	\$13.50
Montreal (W) .....	12.00	12.00	11.50
Montreal (E) .....	12.00	11.00	11.50
Winnipeg .....	9.50	10.00	7.50
Calgary .....	7.00	7.25	5.75
Edmonton .....	8.00	7.00	6.00
SELECT BACON HOGS.			
	Sept. 1926	Aug. 1926	Sept. 1925
Toronto .....	\$14.26	\$14.53	\$15.36
Montreal (W) .....	13.50	14.00	14.75
Montreal (E) .....	13.50	14.00	14.75
Winnipeg .....	15.12	15.47	14.85
Calgary .....	14.57	14.30	14.30
Edmonton .....	14.57	14.02	14.02
GOOD LAMBS.			
	Sept. 1926	Aug. 1926	Sept. 1925
Toronto .....	\$14.50	\$17.50	\$14.00
Montreal (W) .....	12.75	15.00	12.50
Montreal (E) .....	12.75	15.00	12.50
Winnipeg .....	12.25	13.00	12.50
Calgary .....	12.00	12.00	12.25
Edmonton .....	12.00	11.50	12.00

## EAST ST. LOUIS IN THE LEAD.

The St. Louis National Stock Yards have proudly assumed first place among eight western markets in freedom from disease. During the first six months of 1926 only six hundredths of one per cent of the hogs killed there were condemned for tuberculosis. In commenting on this the St. Louis Daily Livestock Reporter says:

"The popularity of the St. Louis National Stock Yards hog market among 'down east' killers is \*proverbial. Folks uninformed often wonder why they come to St. Louis to buy hogs and pay relatively high prices here while they could perhaps purchase elsewhere, apparently for less money. Figures relative to the healthfulness of hogs at various markets of the country, as furnished by the U. S. Bureau of Animal Industry, and therefore official, show just why St. Louis hogs are so popular with killers both east and south."

The next lowest market in condemnations for "T. B." had eight hundredths

## The Trading Authority

Market prices based on actual transactions, and unbiased reports on the condition of the markets, are given each day by THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE.

Market prices and transactions on provisions, lard, sausage meats, tallows, greases, etc., at Chicago are given, together with Board of Trade prices, hog market information, etc. Export markets also are covered.

This service has become the recognized trading authority, and is used by packers, wholesalers, brokers and others as a basis for their prices, for settling claims, pricing inventories, etc.

THE DAILY MARKET SERVICE is mailed at the close of trading each day, and subscribers are furnished with a handsome leather binder for filing the reports for record and comparative purposes. Telegraphic service (messages collect) is also available to subscribers at all times.

If you want to keep posted on the markets every day, fill out the coupon below and mail it. Subscription is at the rate of \$1 per week, or \$52 per year, payable in advance:

The National Provisioner.  
Old Colony Bldg.  
Chicago.

Street .....

Please send me information about the DAILY MARKET SERVICE:

Name .....

City .....State .....

of one per cent. The highest percentage of condemnations in slaughters at any one of the eight markets is twenty-seven hundredths of one per cent. Still greater reductions will doubtless be shown in all markets as the work of tuberculosis eradication proceeds.

## TO CHECK HOG CHOLERA.

According to estimates of officials of the U. S. Bureau of Animal Industry, under whose direction hog cholera serum is inspected, the supply of serum to be made available at once will treat approximately 700,000 hogs. By omitting the customary tests the serum will be released about three weeks earlier than would prevail under normal conditions, and about 11 days earlier than under the special authority recently granted to help stem the tide of the present serious outbreaks.

Recent serious outbreaks of hog cholera have exhausted available supplies of the preventive serum. As an emergency measure the U. S. Department of Agriculture has notified its inspectors, who supervise the manufacture of serum, to release the product without the customary tests. The effect of this notice is to make available for immediate use approximately 35,000,000 cc. of hog-cholera serum. Serum so released will bear the statement "This serum has not been tested."

The department's instructions to its inspectors stationed at serum establishments will take effect immediately and continue as long as an emergency is considered to exist. The customary supervision with respect to sanitation and methods used in serum manufacture will be continued as in the past under the provisions of the virus-serum-toxin law which placed the manufacture of serum, and other veterinary biological products intended for interstate commerce, under supervision of the U. S. Department of Agriculture.

## CANADIAN MEAT EXPORTS.

Meat exports from Canada during the month of September, 1926, with comparisons, are announced as follows by the Dominion Live Stock Branch of the Markets Intelligence Service, at Ottawa, Canada:

BEEF.			
	Sept., '26	Sept., '25	Jan., '26
To Great Britain lbs..	317,000	468,000	1,994,500
To United States, lbs.	2,399,400	696,400	10,681,700
Total .....	3,211,000	2,824,000	17,854,800
BACON.			
To Great Britain.....	8,558,700	12,192,100	68,009,400
To United States .....	114,100	111,500	801,800
Total .....	8,716,400	12,385,700	69,372,800
PORK.			
To Great Britain .....	190,500	681,400	3,731,900
To United States .....	674,800	683,900	3,814,500
Total, lbs. ....	1,014,900	1,535,000	9,057,900
MUTTON.			
To Great Britain, lbs. ....	.....	3,700	.....
To United States, lbs. ....	.....	329,100	387,400
Total .....	330,000	347,600	543,700

## PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, Oct. 20, 1926—Wholesale prices on green and S. P. meats are as follows: Pork loins, 37@38c; green hams, 8-10 lbs., 29c; 10-12 lbs., 28c; 12-14 lbs., 27c; green picnics, 4-6 lbs., 20c; 6-8 lbs., 17c; green clear bellies, 6-8 lbs., 28c; 8-10 lbs., 27½c; 10-12 lbs., 27c; 12-14 lbs., 27c; S. P. clear bellies, 6-8 lbs., 22c; 8-10 lbs., 23c; 10-12 lbs., 22½c; 12-14 lbs., 22c; S. P. hams, 8-10 lbs., 27c; 10-12 lbs., 26c; 12-14 lbs., 26c; 18-20 lbs., 26c; city dressed hogs, 21¼c; city steam lard, 13¾c; compound, 11¼c.

# PROVISIONS AND LARD

## WEEKLY REVIEW

All articles under this head are quoted by the barrel except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

ERA.

percentage  
t any one  
even hun-  
reater re-  
vn in all  
sis eradi-

officials of  
istry, un-  
ra serum  
um to be  
approxi-  
the cus-  
released  
ould pre-  
nd about  
pecial au-  
stem the  
eaks.

hog chol-  
plies of  
mergency  
of Agri-  
ors, who  
erum, to  
customary  
to make  
ximatively  
n. Serum  
nt "This

to its in-  
ishments  
continue  
dered to  
on with  
ds used  
continued  
s of the  
ced the  
er veter-  
for in-  
ision of  
ture.

RTS.  
ring the  
compari-  
by the  
he Mar-  
va, Can-

Jan.-  
Sept., '26  
1,994,500  
10,681,700  
17,854,800

68,009,400  
891,800  
60,372,800

3,731,900  
3,814,500  
9,057,900

367,400  
543,700

RK.  
sioner  
olesale  
are as  
14 lbs.,  
6-8 lbs.,  
8c; 8-10  
lbs., 27c;  
10 lbs.,  
22c; S.  
26c; 12-  
dressed  
c; com-

**Market Irregular—Trade Moderate—Sentiment Mixed—Hogs Steady—Arrivals Liberal—Stocks Decreasing—Cholera Reports Increasing—Cash Trade Limited—Cotton Oil Watched Closely.**

A moderately active but a more irregular market featured hog products the past week, particularly lard. For a time there was a noticeable let up in liquidation which had been so extensive as to strengthen the technical position of the market, and with some hog cholera complaints from the corn belt, with some contentions of large losses, brought about an improved commission house demand and covering by shorts and a fair rally from the inside figures of last week.

Buying power, however, did not follow the bulges and with renewed hedging pressure profit taking materialized and took the edge off the advance. The hog market covered a rather narrow range and in the main the average price of hogs was maintained at a level that made for a disposition to look upon lard futures as relatively too low.

### Hog Top Around \$14.00.

The top price of hogs at Chicago held around \$14.00. And while there were more or less complaint of limited cash demand nevertheless lard stocks at Chicago continue to decrease.

The mid-month Chicago stock statement decreased 11,600,000 lbs., totaling 34,773,000 lbs. against 46,345,000 lbs. on October 1st and 17,412,000 lbs. on October 1st last year. The lard stocks in cold storage in United States on Oct. 1 were reported by the Department of Agriculture at 105,292,000 lbs. against 71,626,000 lbs. last year, the stock comparing with a five year average of 77,777,000 lbs. Production of lard during September was officially placed at 97,040,000 lbs. compared with 84,972,000 lbs. last year and a five year average of 100,045,000 lbs.

Reports of hog cholera continue to come from various parts of the corn belt and appear to be growing more numerous. The ultimate effects of this situation has attracted quite a little attention, but owing to lack of concrete reports as to the possible total loss the disposition was to go slow but to watch the situation very carefully.

The weakness in the cotton oil market attracted some attention in lard as the cotton seed movement is now in full swing while cotton oil prices have been rather heavy. The cotton oil situation promises to cut some figure in lard for some time to come.

### Hog Weights Coming Down.

The average weight of hogs at Chicago last week was 247 lbs. against 248 lbs. the previous week, the average steadily falling of late but last week's average, however, compared with 245 lbs. a year ago. The average price of hogs at Chicago at the beginning of the week was \$12.60 compared with \$12.10 a week ago and \$11.35 a year ago.

The outward movement of product continued about the same pace as of late with the shipments fair. And as yet there is no evidence of any particular broaden-

ing in foreign demand. The moderate price levels prevailing as far as exports are concerned are offset somewhat by unusually strong conditions prevailing in the ocean freight markets with ocean freights up 100 to 200 per cent compared with a few months ago, the result of heavy bookings of coal for all parts of Europe due to the British coal strike.

In a general way the grease situation is not considered as a strong one. There is a rather general feeling that there will be plenty of hogs to go around, while it is almost unanimously agreed that the supply of cotton oil available for the season will be considerably in excess of the edible demand.

Consumption of cotton oil for two months this season has been about 170,000 bbls. less than last year, and while it is more than likely that some of this business has gone into lard, to a larger extent the falling off has probably been due to expectations of lower levels and lighter than usual stocks on consumers' shelves.

### Corn Condition Uncertain.

The corn market has rallied but little from the season lows and the weekly weather report that the crop was practically safe from frost. But on the other hand there have been numerous complaints of mould damage due to recent wet weather as well as worm damage in Iowa which is thought might bring about some reduction in the next crop estimate compared with the previous report.

Below is given a statement of the exports of pork, lard and meats from the Atlantic ports, with the names of the markets to which exported for the week ending Oct. 16, 1926:

	Pork Brls.	Lard Lbs.	Meats Lbs.
Liverpool	1,155,000	3,909,000	
London	656,000	2,586,000	
Glasgow	197,000	3,825,000	
Bristol	101,000	97,000	
Other English ports	1,618,000	937,000	
Antwerp	76,000	188,000	
Germany	1,898,000	538,000	
Holland	1,911,000		
France	28,000		
Other Con. ports	611,000	400,000	
Elsewhere	145	634,000	
Total	145	8,885,000	12,400,000

Receipts and disposition of livestock at public stockyards for September, 1926, are reported by the U. S. Department of Agriculture as follows, with comparisons:

	Receipts	Local slaughter	Total shipments.
Total	2,396,530	1,290,450	1,099,784
Incr. or decr.*	+239,156	+63,034	+162,175
Per cent	+11.1	+5.2	+17.3
Sept. avg. 5			
years, 1921-1925	2,264,151	1,147,183	1,087,198
Incr. or decr.	+132,379	+143,267	+12,586
Per cent	+5.8	+12.5	+1.2

	Receipts	Local slaughter	Total shipments.
Total	569,957	378,472	206,067
Incr. or decr.*	+4,429	-16,349	-12,834
Per cent	+0.8	-4.9	-13.1
Sept. avg. 5			
years, 1921-1925	569,202	373,374	199,284
Incr. or decr.	+755	+5,098	+6,783
Per cent	+0.1	+1.4	+3.4

	Receipts	Local slaughter	Total shipments.
Total	2,816,476	1,673,354	1,139,711
Incr. or decr.*	+75,894	+28,218	+47,512
Per cent	+2.8	+1.7	+4.4
Sept. avg. 5			
years, 1921-1925	3,056,326	1,898,860	1,156,884
Incr. or decr.	-239,850	-225,506	-17,173
Per cent	-7.8	-11.9	-1.5

	Receipts	Local slaughter	Total shipments.
Total	3,278,819	1,146,961	2,123,788
Incr. or decr.*	+651,370	+166,157	+504,966
Per cent	+24.8	+16.9	+23.2
Sept. avg. 5			
years, 1921-1925	2,646,901	1,035,364	1,593,211
Incr. or decr.	+631,828	+111,597	+530,577
Per cent	+23.9	+10.8	+33.3

\*Compared with September, 1925.

**PORK**—The market was barely steady with demand limited with mess New York quoted at \$37; family, \$40; and fat backs, \$30@32. At Chicago mess quotable at \$33.

**LARD**—The market was barely steady with demand moderate with prime western New York \$14.30@14.40; middle western, \$14.15@14.25; city tierces, 14c; refined continent, 15½c; South America, 16½c; Brazil kegs, 17½c; compound, 11½c.

At Chicago regular lard in round lots quoted at October price; loose lard quoted at October price and leaf lard quoted at October price.

**BEEF**—The market was dull but firm with mess New York \$18@20; packet, \$18 @20; extra India mess, \$33@34; No. 1 canned corned beef, \$3; No. 2, 8¼c; 6 lbs., \$18.50; and pickled tongues \$55@60 nominal.

SEE PAGE 48 FOR LATER MARKETS.

### PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States, with comparisons, during the week ending Oct. 16, 1926, are reported as follows by the U. S. Department of Commerce:

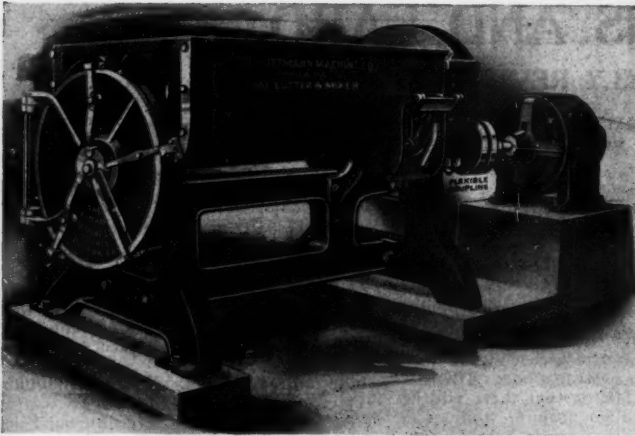
Hams and Shoulders, Including Wiltshires.				
	Week ending	Week ending	Week ending	Jan. 1, 1926*
	Oct. 16, 1926.	Oct. 17, 1925.	Oct. 9, 1926.	Oct. 16, 1926.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	391	1,988	1,462	152,716
To Belgium				1,350
United Kingdom	261	1,539	1,381	135,007
Other Europe				1,933
Cuba	114	261	66	6,188
Other countries	16	88	15	5,238
Bacon, Including Cumberland.				
Total	3,045	3,055	3,750	138,054
To Germany	538	129	475	10,945
United Kingdom	1,983	1,951	2,204	85,507
Other Europe	524	946	1,030	22,730
Cuba				15,674
Other countries		28	41	5,138
Lard.				
Total	8,104	8,739	12,691	563,270
To Germany	1,384	1,731	4,541	164,776
Netherlands	1,175	962	2,320	40,530
United Kingdom	2,906	3,290	3,580	194,340
Other Europe	830	717	295	28,586
Cuba	1,177	1,298	1,238	93,499
Other countries	632	1,255	711	72,659
Pickled Pork.				
Total	296	474	425	22,532
To				
United Kingdom	5	90	31	2,530
Other Europe			59	1,731
Canada	290	333	394	7,127
Other countries	31	49	40	11,144

TOTAL EXPORTS BY PORTS.				
	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Total	391	3,045	8,104	296
Boston	b	b	b	b
Detroit	b	b	b	b
Port Huron	261	382	743	290
Key West	114		1,081	
New Orleans	16		728	31
New York	2,906		5,499	5
Philadelphia			56	

DESTINATION OF EXPORTS.				
	Exported to:	Hams and shoulders, M lbs.	Bacon, M lbs.	Pickled pork, M lbs.
United Kingdom (total)		261	1,983	
Liverpool		88	1,374	
London			32	
Manchester			64	
Glasgow		173	518	
Other United Kingdom				
Exported to:				
Germany (total)			1,384	
Hamburg			1,384	
Other Germany				

\*Corrected to August 31.  
b. Report not received.





### IN THIS WORLD

## The Greatest Meat Cutter and Mixer Combined

*Sanitary Beyond Comparison*

Replacing Other Equipment Everywhere

**WRITE FOR PRICES**

**The Hottmann Machine Company**

3325-43 Allen St.

PHILADELPHIA, PA.

# Fuel Savings

*of 15 to 48%  
Shown in this Book*



THIS book is not simply a catalog. It contains an abundance of evidence and testimony which shows the amazing economies obtained with Automatic Control of Temperature in offices and work-rooms.

It shows how Powers Control in many of America's leading firms has reduced fuel consumption 15 to 48 per cent; and how the output of workers can be increased, and the quality of their work improved; and other profitable advantages.

**For limited distribution only—**

—among plant owners, chief engineers and other executives interested in eliminating waste and increasing the profits of their company.

THE POWERS REGULATOR CO., 2725 Greenview Ave., CHICAGO.

Gentlemen:

I shall be glad to receive a copy of your book **SHOP and OFFICE TEMPERATURES**.

Name.....

Position.....

Firm.....

Address.....

3462

### BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughter under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending Oct. 16, 1926, with comparisons:

	Week ending Oct. 16.	Prev. week.	Cor. week. 1925.
Western dressed meats:			
Steers, carcasses .....	2,790	3,028	2,414
Cows, carcasses .....	2,319	1,941	2,069
Bulls, carcasses .....	96	87	98
Veals, carcasses .....	1,474	887	1,750
Lambs, carcasses .....	14,530	14,028	15,758
Mutton, carcasses .....	980	770	794
Pork, lbs. ....	450,623	299,940	507,340

Local slaughters:			
Cattle .....	2,038	1,928	2,735
Calves .....	1,793	1,727	1,894
Hogs .....	7,412	8,380	9,375
Sheep .....	7,494	7,156	5,800

### PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending Oct. 16, 1926, with comparisons:

	Week ending Oct. 16.	Prev. week.	Cor. week. 1925.
Western dressed meats:			
Steers, carcasses .....	2,914	2,854	2,516
Cows, carcasses .....	910	848	1,250
Bulls, carcasses .....	393	175	241
Veals, carcasses .....	1,870	1,666	2,087
Lambs, carcasses .....	10,321	13,977	9,745
Mutton, carcasses .....	1,705	1,596	1,061
Pork, lbs. ....	328,120	278,856	387,069

Local slaughters:			
Cattle .....	2,266	1,939	2,086
Calves .....	2,660	2,365	2,390
Hogs .....	21,139	20,924	17,342
Sheep .....	6,307	4,106	4,743

### MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending Oct. 16, 1926, are reported officially as follows:

Point of origin.	Commodity.	Amount.
Canada—Quarters of beef.....		248
Canada—Calf carcasses .....		22
Canada—Lamb carcasses .....		860
Canada—Smoked pork .....		8,712 lbs.
Canada—Pork tenderloins .....		2,350 lbs.
Canada—Pork loins .....		24,170 lbs.
Canada—Pork cuts .....		33,875 lbs.
Canada—Beef cuts .....		719 lbs.
Canada—Veal cuts .....		1,046 lbs.
Canada—Pork butts .....		3,512 lbs.
Canada—Ox tongues .....		3,973 lbs.
Canada—Spareribs .....		726 lbs.
Argentina—Corned beef in tins.....		106,000 lbs.
Argentina—Beef cuts .....		83,380 lbs.
Holland—Smoked ham .....		2,730 lbs.
Holland—Loose sausage .....		451 lbs.
Holland—Sausage in tins.....		10,944 lbs.
Holland—Ham in tins.....		855 lbs.
Italy—Sausage .....		6,036 lbs.
Spain—Sausage in tins.....		631 lbs.
Switzerland—Ox mouth salad in tins.....		2,063 lbs.
Ireland—Smoked pork .....		1,812 lbs.
Germany—Sausage in tins.....		598 lbs.
Germany—Smoked hams .....		807 lbs.

### LARD AND GREASE EXPORTS.

Exports of lard from New York, Oct. 1 to Oct. 20, 17,041,543 lbs.; tallow, none; greases, 2,772,400 lbs.; stearine, none.



# TALLOW, STEARINE, GREASE AND SOAP

## WEEKLY REVIEW

**TALLOW**—Demand for tallow the past week has been very slow and the market, after showing a steady tone for a time, again developed easiness. Consumers were showing no anxiety whatsoever over supplies and a return of weakness in cotton oil appeared to have had a bearish influence.

Although unconfirmable there were rumors of outside tallow equal to extra having sold at 7½¢ f.o.b., but in a general way extra at New York was quoted at 8¢ asked, special 7¼¢@7½¢ and edible at 9¢.

At Chicago the market was dull and barely steady with edible quoted at 8¾¢; fancy, 8½¢; prime packer, 8¢; No. 1, 7½¢; and No. 2 at 6½¢.

At the London auction on Wednesday, October 20th, 1,458 casks were offered and 704 sold at prices 6d higher to 6d lower than two weeks ago with mutton quoted at 43¢@44s; beef, 42s 6d@45s, and good mixed at 40¢@42s. At Liverpool Australian tallow was unchanged for the week with fine quoted at 43s and good mixed at 41s 9d.

**STEARINE**—Demand continued quiet and the market was weaker with sales New York reported at 10¾¢, a decline of ¾¢ compared with a week ago. On the break demand was limited and some quoted the market at 10½¢.

At Chicago the market was inactive and quoted at 11¢.

**OLEO OIL**—Demand continued slow both domestic and export and the market was barely steady with extra New York quoted at 11½¢; medium, 10½¢, and lower grades at 10¢ nominal.

At Chicago extra was dull at 10¾¢.

### SEE PAGE 43 FOR LATER MARKETS.

**LARD OIL**—An easier market with a slow demand and lower raw materials were reported this week with edible quoted at 16½¢; extra winter, 12½¢; extra, 12¢; No. 1, 11½¢; and No. 2 at 10¾¢.

**NEATSFOOT OIL**—The lower range of prices was reported in this direction with demand still quiet, with pure New York quoted at 15½¢; extra, 11½¢; No. 1, 11¢; and cold test at 18½¢.

**GREASES**—Lack of demand was the outstanding feature in the grease market this week. The volume of business that passed was very small and the undertone of the market remained weak. Offerings were fairly liberal, while consumers were content to look on pending developments and considering the situation a buyers' market.

At New York yellow and choice house quoted around 7¢; A white, 7½¢@7¾¢; B white, 7¼¢@7½¢; and choice white all hog 9¾¢@10¢.

At Chicago demand was quiet, with brown quoted at 6½¢; yellow, 7¢@7½¢; B white, 7¾¢; A white, 8¼¢@8½¢; and choice white all hog, 8¼¢@9¢.

## Packinghouse By-Products

Chicago, Oct. 21, 1926.

### Blood.

Steam dried and unground sold at \$3.90 basis Chicago and f.o.b. River points, with outlet very limited at that.

Unit ammonia.

Ground ..... \$3.90@4.00  
Crushed and unground ..... 3.65@3.80

### Digester Hog Tankage Materials.

Another goodly tonnage of fancy unground 12 per cent to 13 per cent am-

monia tankage sold at \$4.90 basis Chicago, shipment over the remainder this year, with ground 12 per cent at \$5.00 f.o.b. production points, and prime 8½ per cent crushed \$4.50 basis Chicago.

Unit ammonia.

Ground, 6 to 12% ammonia..... \$4.50@5.00  
Unground, 11 to 13% ammonia..... 4.75@4.90  
Unground, 6 to 10% ammonia..... 4.40@4.65  
Liquid stick, 8 to 12% ammonia..... 3.35@3.50

### Fertilizer Materials.

All price changes in this department of trade tended downward, with little or no inquiries from any quarters. Buyers were bidding considerably lower than sellers would accept.

Unit ammonia.

High grade, ground, 10-11% ammonia... \$3.40@3.50  
Lower grade, ground, 6-9% ammonia... 3.25@3.35  
Medium to high grade, unground... 3.00@3.25  
Lower grade and renderers, unground... 2.75@2.90  
Bone tankage, unground... 2.50@2.75  
Hoof meal ..... 2.85@3.00  
Grinding hoofs per ton..... 36.00@38.00

### Bone Meals.

Market dull and buyers conspicuous by their scarcity.

Per Ton.

Raw bone meal..... \$32.00@46.00  
Steam, ground ..... 27.00@38.00  
Steam, unground ..... 25.00@30.00

### Cracklings.

Prices both in the East and Middle West were the lowest in many months, with most buyers very indifferent.

Per Ton.

Pork, according to grease and quality... \$75.00@85.00  
Beef, according to grease and quality... 45.00@70.00

### Horns, Bones and Hoofs.

Market was quiet at the following quotations.

Per Ton.

Horns ..... \$75.00@200.00  
Round shin bones..... 45.00@48.00  
Flat shin bones..... 42.00@45.00  
Thigh, blade and buttock bones..... 40.00@45.00  
Hoofs ..... 36.00@38.00

(NOTE—Foregoing prices are for mixed carloads of unsorted materials indicated above.)

### Gelatine and Glue Stocks.

Prices held steady at the recent advance.

Per Ton.

Klip and calf stock..... \$30.00@35.50  
Rejected manufacturing bones..... 41.00@43.00  
Horn plths ..... 36.00@37.00  
Cattle jaws, skulls and knuckles..... 37.00@38.00  
Skins, pizzles and hide trimmings..... 23.00@24.00

## JULY BY-PRODUCTS YIELDS.

The estimated average yield and production of animal by-products from slaughter under Federal inspection for the month of July, 1926, with comparisons, are compiled and reported as by the U. S. Department of Agriculture:

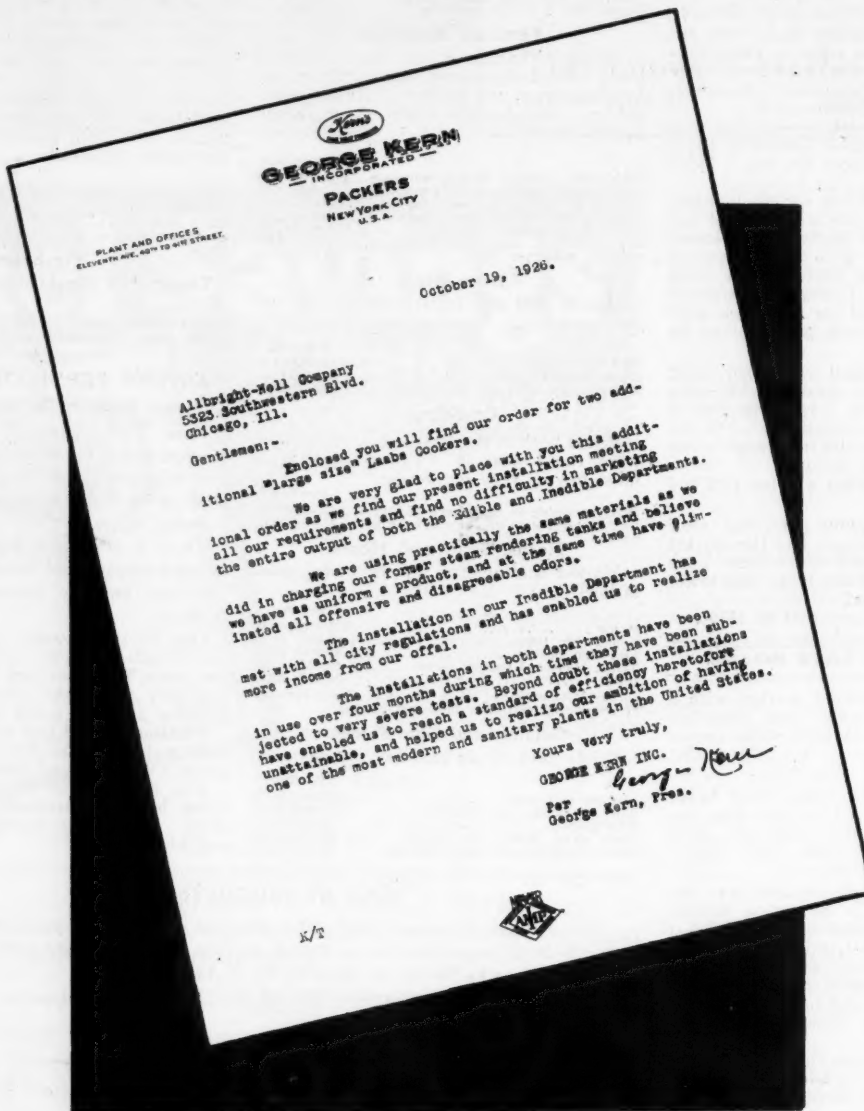
Class	Average weight per animal.		Per cent of live weight		Production				Per cent July, 1926, is of average.
	July 1, 1925, to June 30, 1926	July, 1926	July 1, 1925, to June 30, 1926	July, 1926	July 1, 1925, to June 30, 1926	July average 1921-1925	July, 1926	July, 1926	
	Lbs.	Lbs.	Pct.	Pct.	1,000 lbs.	1,000 lbs.	1,000 lbs.	1,000 lbs.	Pct.
Edible beef fat.....	35.49	39.42	3.72	4.11	355,106	27,172	28,111	33,808	124.42
Edible beef offal.....	28.74	28.67	3.01	2.99	287,311	19,690	23,805	24,588	124.88
Cattle hides.....	64.74	63.93	6.78	6.68	652,051	46,692	54,806	55,215	118.25
Edible calf fat.....	1.29	1.12	.72	.61	6,749	478	642	478	99.58
Edible calf offal.....	6.48	6.71	3.02	3.63	54,235	2,840	3,116	2,850	121.79
Lard.....	36.37	41.85	15.47	16.22	1,466,993	150,822	94,590	130,300	96.88
Edible hog offal.....	6.20	6.94	2.64	2.69	250,291	16,328	15,471	21,618	132.40
Pork trimmings.....	12.45	12.97	5.30	5.03	503,534	34,432	32,964	40,401	117.34
Inedible grease.....	3.05	3.38	1.30	1.31	123,527	10,742	8,768	10,570	96.40
Sheep edible fat.....	2.21	1.71	2.70	2.26	27,105	1,747	1,841	1,776	101.83
Sheep edible offal.....	1.91	1.79	2.93	2.37	23,528	1,595	1,894	1,862	116.74
Unrendered. * Rendered.									

## THE KENTUCKY CHEMICAL MFG. CO., Inc.

COVINGTON, KY. Opposite Cincinnati, Ohio

**Buyers of Beef and Pork Cracklings**  
Both Soft and Hard Pressed

## "A Standard of Efficiency Heretofore Unattainable"

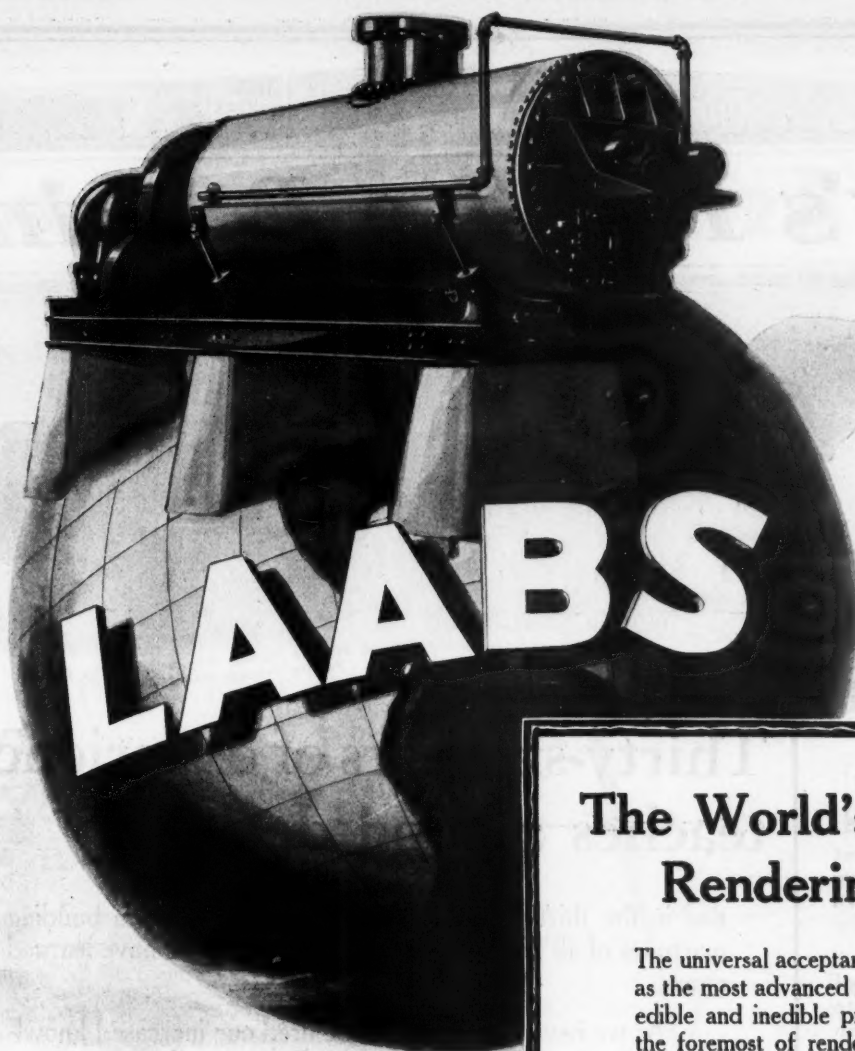


## THE ALLBRIGHT-NELL CO.

5323 So. Western Boulevard, Chicago, Ill.

Western Office: E. D. Skinner, 1731 W. 43rd Place, Los Angeles, Calif.

**ANCO**



Patented in U. S. A., March 23,  
1926. Other patents and foreign  
patents pending.

## The World's Foremost Rendering Unit

The universal acceptance of Laabs cookers as the most advanced method of rendering edible and inedible products is making it the foremost of rendering equipment.

This acceptance must be warranted as our claims for Laabs in the case of every installation are always exceeded by actual performance.

Laabs is a money maker; it produces a high-grade product at an increased net return. You should know all the details about Laabs Cookers.

Write today for full particulars and have us show you Laabs Cookers in operation when you come to the convention.

# THE ALLBRIGHT-NELL CO.

5323 So. Western Boulevard, Chicago, Ill.

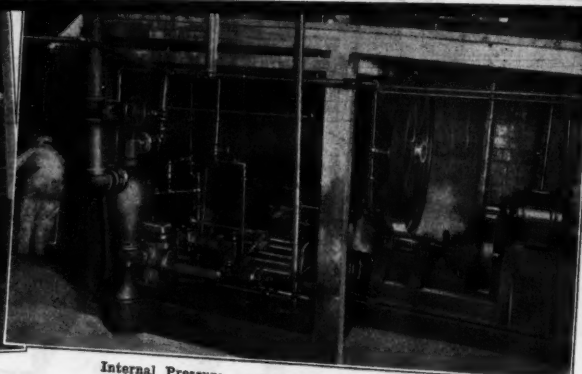
Western Office: E. D. Skinner, 1731 W. 43rd Place, Los Angeles, Calif.



# "If it's for the Packing



A MECHANICAL Internal Pressure, vacuum type melter at the Conway Tallow Company plant, Cincinnati, O.



Internal Pressure, vacuum type melter at the Reliable Packing Company plant, Chicago.

## MECHANICAL

Equipment for the Packing House is known throughout the world.

These are some of the items, complete catalogs of which will gladly be sent to you:

Beef Killing Equipment  
Hog Killing Equipment  
Sausage Machinery  
Rendering Equipment  
Tag Fasteners  
Dryers  
Bacon Hangers  
Crackling Presses  
Trolleys  
Lard Rolls  
Spray Nozzles  
Hog Hoists  
Flank Props  
Belly Rollers  
Meat Hooks  
Trucks  
Grease Interceptors  
Filling Machines

## Thirty-six years of experience teaches a good deal—

and in the thirty-six years in which we have been building machines of all kinds for packing house use, we have learned much.

As we have learned, we have used our increased knowledge in the development of packing house machinery.

Mechanical Melters are but one group of the Mechanical time and money saving machines. They produce cracklings, grease and tallow the quality of which means a good deal to the manufacturer—and they do it economically.

"I'm producing the finest kind of grease," is what one Mechanical Melter owner said. That, in time, means a good many dollars to him.

Which at least means that Mechanical Equipment is worth investigating. See the opposite page for what other users have said about it.

# The Mechanical Manufacturing Co.

*Union Stock Yards, Chicago, Illinois*

Eastern Territory:  
30 Church St.  
New York City

## MECHANICAL

Pacific Coast Representatives:  
The Howe Scale Co.  
118-122 Fourth St.  
San Francisco, Cal.

"IF IT'S FOR THE PACKING HOUSE—WE MAKE IT"

# ing House - We Make It"



Internal Pressure, vacuum type melter at the John T. La Forge & Sons plant at Rockford, Illinois.

At the John Wachtel plant at Indianapolis.

## When they put it on paper they mean it

The letters from users of Mechanical Melters quoted below reflect a high regard for the efficiency, economy and quality of the product of all Mechanical Packing House Equipment.

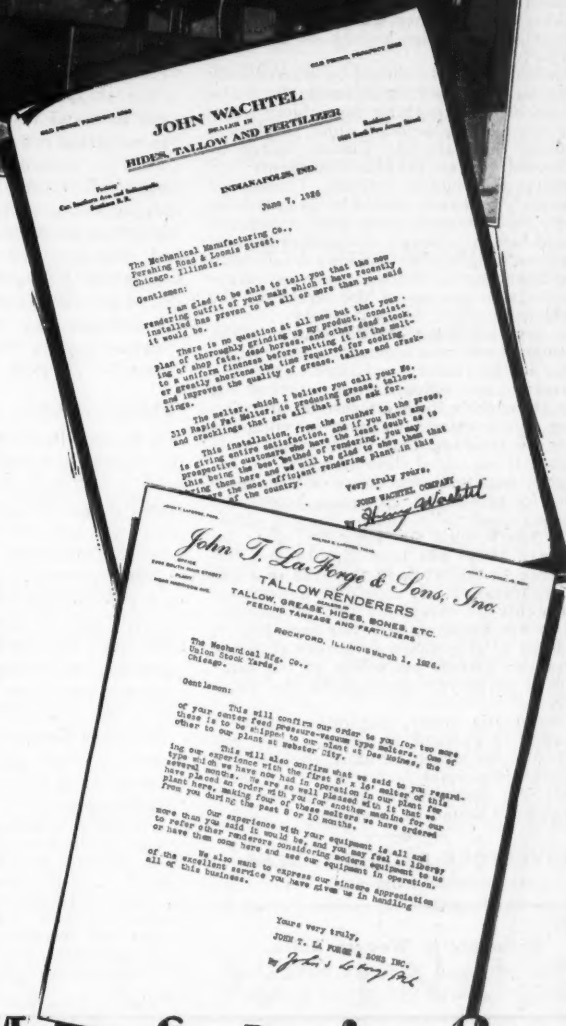
"I have it on all of them! Just take a look at those cracklings—feel of them!" was what one customer said.

"We are so well pleased with it that we have placed an order with you for another machine for our plant here, making four of these melters we have ordered from you during the past eight or ten months." We like that comment particularly well. Mr. La Forge of Rockford, Illinois, said it.

"We have the most efficient rendering plant in this section of the country." Mr. Henry Wachtel of Indianapolis paid us a nice compliment in that remark.

Besides making high grade machinery, the Mechanical Manufacturing Company gladly makes a survey of the conditions in your plant and thus is able to suggest the most efficient arrangement of your equipment. Most rendering companies installing new machinery gladly take advantage of that help.

If you have a rendering problem, don't hesitate to write us.



## The Mechanical Manufacturing Co.

Union Stock Yards, Chicago, Illinois

Eastern Territory:  
30 Church St.  
New York City

**MECHANICAL**

Pacific Coast Representatives:  
The Howe Scale Co.  
118-122 Fourth St.  
San Francisco, Cal.

"IF IT'S FOR THE PACKING HOUSE—WE MAKE IT"

**STUDENT TRAINING CLASSES.**

(Continued from page 24.)

Some text material, the booklet states, may be obtained from the Institute of American Meat Packers, adding that many "special courses in such subjects as foremanship, placed on the market by commercial institutions specializing in industrial education, require general adaptation in order to make them useful in the packing industry" and concluding that "by far the most effective thing to do is for each packing company to develop its own material, if possible."

**Start on a Small Scale.**

The booklet advises that the start be made on a small scale, with a single class, permitting the value of the training to sell itself as it goes along.

Courses on plant operations probably are most suitable for the start, the booklet states, followed gradually by courses dealing with the marketing of packinghouse products, science in the packing industry, packinghouse mathematics, packinghouse accounting, and the history of the local company.

Each new course should be started only in answer to a definite demand, the bulletin warns, and nothing resembling pressure should be placed on older employees to make them attend. Classes should be restricted to ten to fifteen students and admittance should be difficult. Classes for younger employees should be held at least partly on company time and attendance should be compulsory and classes for older employees right after working hours with enrollment and attendance purely voluntary, in the opinion of the writer of the booklet.

In conclusion the booklet states: "The attitude of the management is the largest factor in the success or failure of training classes in any industrial corporation. If they show their deep interest by allowing some of the classes to meet on company time; by insisting that department heads arrange the work of class members so that regular, punctual attendance will be possible; by personally appearing before the classes occasionally, and by keeping closely in touch with the progress made by students, they will lend dignity and importance to the work in the eyes of all in the organization. It should be understood thoroughly by everybody that promotions and salary advances are not awarded on the basis of attendance or grades obtained in training classes but solely on the value of each employee's services to the company."

"Systematic study, faithfully and conscientiously pursued, however, cannot fail to render any employee more efficient and so be an important factor in his advancement. An organization made up of such employees is bound to be efficient."

**LIVESTOCK BEDDING RULES.**

(Continued from page 24.)

no new bedding therein, no charge will be made.

**Difference in Western Rules.**

These proposed rules are being closely studied by a large number of packers to

whom livestock is shipped. The Western rules are the same, with the following exceptions:

1. The railroad rule would limit bedding to material essential to enable the animals to retain a firm footing. Shippers' rule makes no such limitation as they are a unit in believing that bedding must be ample to protect the animals whether standing or lying and also to protect them from cold in the winter.

2. The railroads wanted to reserve the right to furnish the amount of material they desired, while the shippers reserve this right to the shipper. They also sought to limit hay or straw to three bales per double deck where shippers suggested four.

3. The railroads asked \$1.00 per bale for extra hay used, but shippers suggest only \$0.75, the same as straw.

4. The railroads sought to collect for bedding in cases where old bedding was used again; shippers fought this and asked that no charge be made in such cases. Moreover shippers ask the right to use unbedded cars in cases where bedding is deemed unnecessary.

The shippers believe that one inch of sand for sand bedding and two bales of hay or straw per deck is sufficient to use except in extreme cases. Waste of material will result in increased bedding charges and an increase in livestock rates. The effort of the shippers is to avoid this and the proposed tentative rules have been drawn up for study by shipper packers, in the belief that they are fair to both the railroads and the shippers.

Briefs in the case must be filed by November 20, 1926.

**FINDING ACID IN COTTON SEED.**

A proposed new method of determining the amount of free fatty acid in cotton seed, as worked out by a committee of chemists, was discussed at a recent meeting of the executive committee of the Interstate Cottonseed Crushers Association.

The proposed method is called "simple, easy of operation and accurate within the required limits." The executive committee authorized the publication of the new method and instructed the secretary to send a copy of the method to each member of the association.

Secretary George H. Bennett's notice to members, which was sent out recently, is as follows:

"To Members:

"At the meeting of the executive committee of the association, held Sept. 18th, E. R. Barrow, acting at the request of the Chairman of the Chemists' Committee, T. C. Law, who was unable to be present, appeared before the committee to present the report and recommendation of the chemists' committee on the proposed method of determining free fatty acid in cotton seed.

"In the chemists' committee's report it was recommended that the method developed by the special committee of the American Oil Chemists' Society be adopted and published as a tentative method for use during the present season.

This special committee consisted of R. K. Brodie, Chairman; (Procter & Gamble Co.), W. D. Hutchins (Southern Cotton Oil Co.), and C. H. Cox (Barrow-Agee Laboratories), was appointed by President R. H. Fash shortly after the New Orleans meeting. During the past summer the committee has worked diligently on the problem, conducting several hundred determinations and making numerous cooperative tests.

"The result has been the development of the proposed method which is found to be simple, and easy of operation and accurate within the required limits.

"In adopting this method as a tentative method, it will have no effect upon present trading rules or seed grades. However, it is hoped that the new method will be used by all referee chemists and other laboratories in reporting free fatty acid in addition to their usual seed analysis, as a means of accumulating abundant data for use in developing some plan of cotton seed grading.

"The executive committee authorized the publication of the new analytical method and instructed the secretary to forward a copy of the method to each member of the association."

"The method follows:

"At least 100 grams of the well mixed sample of seed is heated from 30-45 minutes at from 100-105 degrees centigrade and cooled. The meats are then separated by any laboratory huller or mill that will approximate factory conditions and ground sufficiently to pass a 1½ MM sieve.

"Not less than 10 grams of the thoroughly mixed meats are extracted by cold percolation with gasoline boiling below 70°—the gasoline evaporated off and the oil weighed. 30 cc of neutralized denatured alcohol are added and the free fatty acid of the oil is titrated with a standard caustic using alkali blue as an indicator.

"The free fatty acid is calculated by the formula:

$28.2 \times \text{normality of alkali} \times \text{cc used} \%$   
F. F. A. equals.....

Weight of Oil

"Notes: The gasoline percolation should be continued sufficient time to give at least 2 grams of oil. The addition of a small amount of gasoline to the flask after the alcohol has been added before titrating makes the end point sharper.

"Tenth normal caustic soda is preferable for low fatty acid oils but for oils above 5 per cent, quarter or fifth normal is preferable.

"In case it is desired to make the determination where an analytical balance is not available, extract a larger quantity of meats and, after evaporating all the gasoline from the oil, pipette 7.05 grams and titrate with quarter normal caustic. The reading in this case is percentage directly.

"Your very truly,

Geo. H. Bennett,  
Secretary."

**PACKERS' LABORATORY TESTS.**

The Institute of American Meat Packers has just authorized its Service Laboratory to accept samples for analysis from firms which are not members of the Institute. This concession offers great advantages to non-member packers, sausage makers, renderers, etc. They may have their analytical work done in the laboratory at moderate prices by men specializing in packinghouse products.

The laboratory handles tannage, grease and meat products, and gives especially valuable service in the analysis of proprietary articles, such as curing mixtures and preservatives. The laboratory is located at 9 South Clinton Street, Chicago.

**The Blanton Company**

St. Louis, U. S. A.

Refiners of

**White Butter Oil**

**Give Us Inquiries on Tank Cars  
Pleased to Submit Samples**

Selling Agencies at

New York Philadelphia Pittsburgh  
Memphis

Yopp's Code, Eighth Edition



report it  
mod devel-  
e of the  
be adopt-  
e method  
on.

ted of R.  
& Gamble  
n Cotton  
row-Agee  
President  
y Orleans  
mer the  
y on the  
dred de-  
ous co-

elopment  
is found  
ation and  
ts.

tentative  
on pres-  
s. How-  
thod will  
and other  
atty acid  
alysis, as  
ant data  
of cotton

uthorized  
nalytical  
etary to  
to each

ll mixed  
45 min-  
entgrade  
eparated  
that will  
ground  
e.

orough-  
old per-  
w 70°—  
the oil  
enatured  
atty acid  
d caustic

y the

used %  
.....

should  
give at  
on of a  
sk after  
itrating

prefer-  
for oils  
normal

the de-  
ance in-  
tity of  
e gaso-  
ms and  
c. The  
irectly.

ett,  
ary."

ESTS.

Pack-  
Labor-  
s from  
the In-  
eat ad-  
ausage  
y have  
labora-  
pecializ-

grease  
pecially  
f pro-  
xtures  
is lo-  
icago.

# VEGETABLE OILS

## WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

### Trade Fairly Active—Shorts Cover—Crude Irregular—Technical Position Weaker—Sentiment Divided—Some New Lows.

A fairly active trade featured cotton oil on the New York Produce Exchange the past week and the market, after advancing nearly 1c a pound from the season's lows, under buying by refiners' brokers, presumably removal of hedges, together with considerable short covering, met increased pressure on the advance, and broke sharply. October went to new lows for the season, under liquidation, due to deliveries on contracts as well as to renewed weakness in the crude market.

A refiners' broker was a large buyer the latter part of last week, the source of which was not readily traceable and which, it was felt, was against cash business. But consumers' demand did not follow the upturn and crude, after selling at 8c, reacted and sold down to 7½c in the Valley and 7¼c in Texas.

#### Mill Offerings Light.

For a time mill offerings were light but offerings were freer on the bulges and in the southeast 7¼c was the best bid on the market. These developments tended to bring about renewed general selling and liquidation and with some pressure on November which the ring element is inclined to credit to refining interests. The decline was easily brought about as local longs dumped their holdings due to absence of outside buying power.

Deliveries on October contracts on Wednesday were 2,000 bbls., making 8,900 bbls. to date and it is feared that considerable actual oil may find its way to this market during November.

In a broad way, the trade is bearish. Reports indicate that seed receipts at the mills during October will prove to be a record, and that it is only a question of time when this oil will press on the market.

The weather in the south has been fairly satisfactory and although there were prospects of another tropical storm hitting the

eastern belt, the possibilities are that heavy rains now would damage quality of cotton, rather than quantity. As a result the storm news had little influence on oil and the market continues to labor under the prospects of heavy production this season.

#### Lard Market Irregular.

The lard market has been irregular but

### SOUTHERN MARKETS.

#### New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Oct. 21, 1926.—Substantial and rapid declines have occurred daily in New Orleans cotton oil options and crude this week owing to continued favorable weather for growing crop and higher estimates as to out-turn. Consensus of opinion here is that next Monday's government estimate will indicate 17,000,000 bales or more, leading to still lower prices for crude and refined; in fact, 6½c crude interior points expected soon; if realized, trade then looks for liberal buying on part of soapmakers and for investment purposes from many directions.

Sales of crude yesterday 7c Texas; 7¼c Valley, also immediate; bleachable loose New Orleans, 8.15c; Oct., 8.05c; Oct. options 7.95c New Orleans. Mills likely to begin buying New Orleans futures soon against current sales, it is felt. Cheap crude the best hedge available; already good buying taking place in March, May and July New Orleans options.

#### Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Oct. 21, 1926.—Prime cotton seed delivered, \$23.00; prime crude cottonseed oil, 7½c; 43 per cent cake and meal, \$24.00; hulls, \$4.00; linters, mill run, 1½@5c. Clear weather past week, though a decided drop in temperature. Packing resumed; markets still very sluggish.

#### Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Oct. 21, 1926.—Crude offerings limited in keeping with mill policy not to sell ahead; 7¼c bid with very little selling; 43 per cent meal, \$25.25, and loose hulls, \$2.50 Memphis.

hogs have held rather steadily. The corn market displayed a little rallying power, but not enough to cut much figure in hogs, while the spread between corn and hogs continued to favor greatly feeding operations.

September consumption of oil at 251,000 bbls. was somewhat larger than expected, but was considerably under last year, and the distribution of oil for two months this season is roughly 175,000 bbls. under a year ago.

The lard stocks at Chicago decreased 11,600,000 lbs. the first half of October, but nevertheless totaled nearly 35,000,000 lbs. against 17,000,000 lbs. last year. Stocks in the U. S. October 1st of lard were 105,000,000 lbs. against about 72,000,000 lbs. last year.

Refining loss to date of crude oil is running about 7¾ per cent, or decidedly better than last year. A few complaints regarding the quality of seed have been heard, but these are not general and appear to be isolated cases. A continuance of rain, however, might seriously affect quality of seed yet to be received.

A meeting in the south designed to have mills hold back about 2,000 tons of seed each attracted some attention, but the plan is not considered feasible by a good many of the trade leaders. The keeping qualities of seed are not like the storing of cotton, as seed requires continual working day in and day out, to keep it from firing.

#### Opinions on Market Divided.

In some local quarters a friendly attitude toward the market is displayed, but those bullishly inclined have found it difficult thus far to attract an outside following. Advances in cotton or lard helped the market at times, but on bulges offerings increased and some of the shrewdest ring operators were openly expressing the belief that crude oil will eventually reach a level of 6½c, if not somewhat lower than that figure.

As far as export business in cotton oil is concerned, an unusual advance in ocean rates, to heavy coal bookings for Europe due to the British coal strike, has been an added check to exports of cotton oil. Tallow is showing little or no rallying power and at 8c appears to be relatively cheaper than cotton oil, with the result that little or no soapmakers' interest has

# ASPEGREN & CO., INC.

PRODUCE EXCHANGE BLDG.

NEW YORK CITY

BROKERS

## REFINED COTTON SEED OIL CRUDE

ORDERS SOLICITED

TO BUY OR SELL PRIME SUMMER YELLOW COTTON SEED OIL ON  
THE NEW YORK PRODUCE EXCHANGE FOR SPOT OR FUTURE DELIVERY

### Logical Cottonseed Oil Market Is In New Orleans

Assure your future requirements by buying contracts there.

Protect yourself by using it for your hedges.

Commissions \$20 per round contract; deliveries in bulk, 30,000 pounds, grade and weight guaranteed by indemnity bond.

The market is broadening and giving real service to the trade. One concern handled 750 contracts during the year, representing 22,500,000 pounds.

#### NEW ORLEANS COTTON EXCHANGE

New Orleans, La.

Write Trade Extension Committee  
for information

been displayed in crude oil against the past week.

The Census Bureau Report on cottonseed oil and its products is as follows:

COTTONSEED.			
	1926-27	1925-26	
Stock Aug. 1, tons.....	24,000	32,000	
Received at mills, Sept. ....	1,065,000	1,349,000	
Crushed same time .....	538,000	602,000	
On hand Sept. 30.....	578,000	770,000	
CRUDE OIL.			
Stock Aug. 1, lbs.....	8,406,000	4,847,000	
Produced, two months.....	156,111,000	175,755,000	
Shipped same time .....	126,510,000	148,950,000	
Stock Sept. 30.....	58,158,000	53,814,000	
REFINED OIL.			
Stock Aug. 1 .....	145,604,000	173,549,000	
Produced two months .....	63,180,000	123,255,000	
Stock Sept. 30.....	64,508,000	57,309,000	
Crude oil exports Sept. ....	328,000	824,000	
Refined oil reports Sept. ....	416,000	5,412,000	
REFINED COTTONSEED OIL CONSUMPTION.			
	1926-27	1925-26	
Stock Aug. 1.....	145,603,000	173,549,000	
Produced September .....	93,180,000	123,255,000	
Total .....	238,783,000	296,804,000	
Stock September 30.....	64,503,000	57,309,000	
Consumed, Dom. Ex., Sept. ....	174,284,000	139,495,000	
Equal in barrels .....	438,000	599,000	

Total disappearance for the month was apparently 251,000 bbls. against 185,000

### THE EDWARD FLASH CO.

29 BROADWAY  
NEW YORK CITY

### BROKERS EXCLUSIVELY VEGETABLE OILS

In Barrels or Tanks

### Hardened Edible Cocoanut Oil COTTON OIL FUTURES

On the New York Produce Exchange

bbls. the previous month and 349,000 bbls. last year.

Visible supply of oil and seed equalled 682,000 bbls. against 326,000 bbls. the previous month and 790,000 bbls. last year.

The visible supply is figured on the basis of 300 lbs. of oil per ton of seed and 10 per cent refining loss.

The disappearance of oil for the month appears to have been including crude, 274,000 bbls. against 156,000 bbls. last month.

Visible supply figured by some on basis of 300 lbs. and 8 per cent refining loss indicated stock of 694,000 bbls. against 807,000 bbls. last year.

COTTONSEED OIL—Market transactions:

#### Friday, October 15, 1926.

	Sales.		High. Low.		Bids. Asked.	
	—Range—		—Closing—			
Spot .....					900 a	950
Oct. ....	2200	950	925	925	a	950
Nov. ....	1100	935	925	928	a	950
Dec. ....	2100	942	930	939	a	937
Jan. ....	11400	952	940	940	a	945
Feb. ....				941	a	950
Mar. ....	4200	961	950	951	a	953
April ....	500	965	963	960	a	965
May ....	6000	975	964	967	a	950

Total Sales, including switches, 27,500 bbls. P. Crude S. E. 8 Sales.

#### Saturday, October 16, 1926.

	Sales.		High. Low.		Bids. Asked.	
	—Range—		—Closing—			
Spot .....				900 a	950	
Oct. ....				910 a	950	
Nov. ....	200	904	904	904	a	950
Dec. ....	2100	925	910	911	a	915
Jan. ....	3500	930	917	918	a	920
Feb. ....	100	922	922	922	a	950
Mar. ....	2100	935	927	934	a	950
April ....				935 a	945	
May ....	2400	946	940	945	a	950

Total Sales, including switches, 10,400 bbls. P. Crude S. E. 8 Sales.

#### Monday, October 18, 1926.

	Sales.		High. Low.		Bids. Asked.	
	—Range—		—Closing—			
Spot .....				875 a	950	
Oct. ....				880 a	950	
Nov. ....	700	890	875	875	a	950
Dec. ....	2500	890	875	879	a	950
Jan. ....	2300	895	880	887	a	950
Feb. ....	200	898	898	890	a	898
Mar. ....	4300	914	900	902	a	950
April ....				905 a	915	
May ....	3400	925	913	919	a	950

Total Sales, including switches, 13,400 bbls. P. Crude S. E. 7½ Bid.

#### Tuesday, October 19, 1926.

	Sales.		High. Low.		Bids. Asked.	
	—Range—		—Closing—			
Spot .....				880 a	900	
Oct. ....	500	885	880	880	a	900
Nov. ....				867 a	880	
Dec. ....	800	891	880	870	a	880
Jan. ....	900	903	887	878	a	881
Feb. ....				880 a	887	
Mar. ....	1700	910	891	893	a	891
April ....	200	917	908	897	a	905
May ....	2200	927	903	905	a	903

Total Sales, including switches, 5,800 bbls. P. Crude S. E. 7½ Bid.

#### Wednesday, October 20, 1926.

	Sales.		High. Low.		Bids. Asked.	
	—Range—		—Closing—			
Spot .....				840 a	900	
Oct. ....	800	865	840	845	a	900

Nov. ....	900	865	845	845	a	855
Dec. ....	700	866	859	855	a	865
Jan. ....	2200	879	865	873	a	870
Feb. ....				868 a	875	
Mar. ....	2200	894	885	886	a	885
April ....	100	898	898	890	a	900
May ....	2800	906	902	903	a	905

Total Sales, including switches, 9,700 bbls. P. Crude S. E. 7½ Bid.

#### Thursday, October 21, 1926.

	Sales.		High. Low.		Bids. Asked.	
	—Range—		—Closing—			
Oct. ....				825 a	900	
Nov. ....	840	835	848	848	a	857
Dec. ....	860	850	860	860	a	865
Jan. ....	876	860	875	876	a	876
Feb. ....				877 a	885	
Mar. ....	894	878	894	894	a	894
April ....				899 a	905	
May ....	902	878	907	907	a	905

SEE PAGE 48 FOR LATER MARKETS.

**COCONUT OIL**—A moderate inquiry and a steadier undertone was noted in this market with offerings more steadily held but with consumers not following upturns, due to heaviness in tallow and other greases. At New York spot and future tanks of coconut oil were quoted at 9c, while at the Pacific coast spot and futures held at 8½c, with possibilities of doing 8¼c on firm bids.

**SOYA BEAN OIL**—Only a small business with consumers was reported, but the market was steady, due to limited offerings. At New York the market was more or less nominal with tanks quoted at 10½c and barrels at 10½c. At the Pacific coast nearby tanks quoted at 10½c@10¼c.

**PALM OIL**—Demand was not active but at the same time lack of pressure of nearby oil made for a steady undertone. At New York Nigre spot casks quoted at 8¼c; shipment, 7½c; Lagos spot casks, 8¼c; shipment 8¼c.

**PALM KERNEL OIL**—The market continued rather inactive but prices were steady with the trade awaiting developments in coconut oil. At New York spot tanks of palm kernel quoted at 9¼c; shipment, 9¼c; spot casks, 10c; shipment 9¼c.

**CORN OIL**—The market was about steady, with demand slow to fair and with the trade watching cotton oil very closely. Corn oil f.o.b. mills was 8½c asked.

**PEANUT OIL**—Market nominal.

**SESAME OIL**—Market nominal.

**COTTON OIL**—The store stocks here continue to grow and are now possibly 6,000 bbls. Demand is limited, although now and then some business is accomplished. Spot oil could be obtained around 9c. Southeast and valley crude 7½c; Texas 7½c sales.

### COTTONSEED PRODUCTS REPORT.

A report on the amounts of cottonseed products manufactured and on hand at oil mills, by states, from Aug. 1 to Sept. 30, 1926, has been made by the U. S. Department of Commerce, and is announced as follows:

MANUFACTURED AUG. 1 TO SEPT. 30.					
U. S.	Crude Oil Cake and Meal		Hulls		Linters (Run'g bls)
	(tons)	(tons)	(tons)	(tons)	
U. S. ....	156,111,308	244,009	149,241	94,876	
Ala. ....	11,362,189	16,838	10,070	6,477	
Ariz. ....	2,062,780	2,902	2,159	1,178	
Ark. ....	8,842,462	13,542	8,657	5,483	
Calif. ....	1,700,140	2,916	1,244	850	
Ga. ....	21,009,135	29,382	18,057	11,486	
La. ....	7,570,671	11,318	7,403	4,207	
Miss. ....	18,373,806	25,078	16,705	10,254	
N. Car. ....	4,604,019	7,680	3,921	3,342	
Okla. ....	6,523,048	11,306	6,524	4,245	
S. Car. ....	7,708,512	12,468	6,185	5,013	
Tenn. ....	6,848,071	9,657	6,810	4,958	
Tex. ....	57,072,151	98,267	59,409	36,312	
Others .....	1,386,255	2,085	1,347	801	
ON HAND AT OIL MILLS SEPT. 30.					
U. S. ....	31,503,672	127,064	146,915	75,810	
Ala. ....	1,760,804	8,484	4,845	4,004	
Ariz. ....	325,352	1,471	3,887	543	
Ark. ....	2,149,449	6,989	8,290	4,635	
Calif. ....	676,180	2,844	6,736	2,002	
Ga. ....	3,205,711	22,729	8,176	5,780	
La. ....	1,385,100	5,132	5,012	2,726	
Miss. ....	3,898,226	10,126	7,603	7,436	
N. Car. ....	1,719,770	11,062	2,394	4,652	
Okla. ....	2,710,644	13,596	26,461	16,208	
S. Car. ....	1,690,706	14,927	4,459	5,161	
Tenn. ....	1,152,518	3,437	4,224	2,704	
Tex. ....	10,558,792	24,815	63,331	15,857	
Others .....	370,345	1,452	1,457	1,068	

### The Procter & Gamble Co.

Refiners of all Grades of

### COTTONSEED OIL

Puritan, Winter Pressed Salad Oil  
Boreas, Prime Winter Yellow  
Venus, Prime Summer White  
Sterling, Prime Summer Yellow

P&G Special (Hardened) Cocoanut Oil

Refineries: {  
IVORYDALE, OHIO  
PORT IVORY, N. Y.  
KANSAS CITY, KAN.  
MACON, GA.  
DALLAS, TEXAS  
HAMILTON, CANADA

White Clover Cooking Oil  
Marigold Cooking Oil  
Jersey Butter Oil  
Moonstar Cocoanut Oil

General Offices:  
CINCINNATI, OHIO

Cable Address: "Procter"

# We Thank You

Since we introduced the power-saving, economical, fool-proof and adjustable



the Packing and Rendering industry has kept our plant quite busy supplying "Newman's" to the largest and smallest packers and renderers all over the country and some to foreign countries.

One large packer, after trying one "Newman" is now operating eighteen—others have bought one, two, and three.

Like yourself, perhaps they were a bit doubtful, but without obligation they proved to themselves that even if a grinder can be sold at

**from \$300.00 to \$495.00**

**f.o.b. factory**

it can be the best and most economical grinder in the world. For maximum results at the lowest cost "Newmanize" your Tank House.

*Write us today*



**Newman**  
GRINDER-PULVERIZER  
WICHITA, KS.

419-425 W. 2nd St.

Wichita, Kansas

Distributors

The American By-Products Machinery Co.,  
28 Cortlandt St., New York City

The Cincinnati Butchers' Supply Co., Chicago-Cincinnati  
The Albright-Neil Co., Chicago

3, 1926.  
5 a 855  
5 a 865  
3 a 870  
3 a 875  
5 a 885  
0 a 900  
3 a 905  
s, 9,700  
6.  
1. Asked.  
Closing—  
5 a 900  
8 a 857  
0 a 865  
5 a 876  
7 a ....  
4 a ....  
9 a ....  
7 a ....  
ETS.  
inquiry  
d in this  
ily held  
upturns,  
d other  
l future  
d at 9c,  
l futures  
f doing  
all busi-  
but the  
d offer-  
as more  
at 10 7/8c  
ic coast  
c.  
t active  
ssure of  
dertone.  
oted at  
t casks,  
market  
es were  
develop-  
ork spot  
c; ship-  
ent 9 3/4c.  
s about  
nd with  
closely.  
d.  
al.  
l.  
cks here  
possibly  
although  
accom-  
around  
e 7 1/4c;  
REPORT.  
ttontseed  
hand at  
to Sept.  
S. De-  
nounced  
30.  
Linters  
(Range bias)  
94,876  
6,477  
1,178  
5,483  
950  
11,486  
4,267  
10,254  
3,342  
4,245  
5,013  
4,058  
36,312  
901  
30.  
75,810  
4,004  
543  
4,635  
2,002  
8,780  
2,726  
7,436  
4,652  
16,208  
5,161  
2,704  
15,857  
1,008





There doesn't need to be an odor around your plant!

You don't need to have your neighbors complaining to the Board of Health asking that the odor nuisance be eliminated.

You don't need to fear an injunction restraining your operation because of noxious odors.

The Henderson and Haggard Chlorine Process of deodorization offered exclusively by this organization will eliminate any objectionable odor from Packing Plants, Slaughter Houses, Rendering Works or similar establishments.

Scores of successful installations are in operation—and the process will be installed on trial at any plant. If it doesn't destroy the objectionable odors, the apparatus will be removed without cost to the operator!

How's that for confidence?

Can't we send one of our engineers to see you?

**WALLACE & TIERNAN CO., INC.**

*Manufacturers of Chlorine Control Apparatus*

**NEWARK, NEW JERSEY**



# THE WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSINGS.

### Provisions.

Hog products irregular the latter part of the week; offerings lighter; scattered week-end realizing in evidence; cash trade fair; hogs rather steady. Hog receipts liberal but sentiment very mixed.

### Cottonseed Oil.

Cotton oil easy; undertone barely steady; commission house refiners selling; limited outside support. Southeast and Valley crude 7½c bid; Texas, 7c sales and bid. Reported refiners are doing much larger cash business than generally known and some are expecting October consumption to run close to record proportions. Local interests liquidated 1,800 bbls. of oil taken in on October contracts.

Quotations on cottonseed oil at Friday noon were: October, \$8.20@8.60; November, \$8.40@8.45; December, \$8.55@8.61; January, \$8.70; February, \$8.70@8.80; March, \$8.87@8.89; April, \$8.95@9.01; May, \$9.05@9.07.

### Tallow.

Tallow, extra, 7½c.

### Oleo Oil and Stearine.

Stearine, oleo, 10¾@11c sales.

### Hull Oil Market.

Hull, England, Oct. 22, 1926.—(By Cable).—Refined cottonseed oil, 36s 6d; crude cottonseed oil, 32s.

## COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York, Oct. 1 to Oct. 20, 230 bbls.

## BRITISH PROVISION CABLE.

(Special Cable to The National Provisioner.)

Liverpool, Oct. 22, 1926.

General provision market continues dull and inactive. Some demand for A. C. hams, January to May shipment. Fair demand for square shoulders and pure lard. Spot prices steady to easy and demand slow. Little improvement anticipated until labor controversy is settled.

Today's prices are as follows: Shoulders, square, 84s; picnics, 79s; hams, long cut, 145s; bacon, American cut, 125s; Cumberland cut, 104s; short backs, 107s; bellies clear, 109s; Canadian, 92s; spot lard, 75s 6d.

## ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Oct. 22, 1926, show exports from that country were as follows: To England, 140,794 quarters; to continent, 39,846 quarters; others none.

Exports for the previous week were: To England, 88,164 quarters; to the continent, 45,355 quarters; others none.

## FRIDAY'S GENERAL MARKETS.

New York, Oct. 22, 1926.—Spot lard at New York; Prime western, \$14.50@14.60; middle western, \$14.40@14.50; city, \$14; refined continent, \$15.37½; South American, \$16.25; Brazil kegs, \$17.25; compound, \$11.75.

## WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, Oct. 21, 1926, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
<b>Fresh Beef:</b>				
STEERS (Hvy. Wt., 700 lbs. up):				
Good	\$16.00@17.00	\$16.00@17.00	\$16.00@18.00	\$16.00@18.00
Choice	15.00@16.00	14.50@16.00	14.00@16.00	15.00@17.00
STEERS (Lt. & Med. Wt., 700 lbs. down):				
Good	18.00@19.00		17.00@19.00	17.50@20.50
Choice	16.00@18.00		14.00@17.00	15.00@18.50
STEERS (All Weights):				
Medium	13.00@15.00	12.00@14.50	11.00@14.00	13.00@15.50
Common	11.00@13.00		10.00@11.00	11.50@13.00
<b>COWS:</b>				
Good	12.00@13.00	11.00@12.00	11.00@13.00	12.00@13.00
Medium	10.50@12.00	10.00@11.00	10.00@11.00	10.50@12.00
Common	9.00@10.50	9.00@10.00	9.00@10.00	10.00@10.50
<b>Fresh Veal (1):</b>				
VEALERS:				
Good	20.00@22.00		20.00@22.00	20.00@22.00
Choice	19.00@20.00		18.00@20.00	18.00@20.00
Medium	17.00@19.00	18.00@20.00	16.00@18.00	16.00@18.00
Common	16.00@17.00	16.00@18.00	14.00@16.00	
<b>CALF CARCASSES (2):</b>				
Choice	14.00@17.00	15.00@17.00	12.00@15.00	15.00@18.00
Good	12.00@14.00	13.00@15.00	11.00@12.00	13.00@15.00
Medium	10.00@12.00	11.00@13.00	10.00@11.00	12.00@13.00
Common	9.00@10.50	10.00@11.00	9.00@10.00	11.00@12.00
<b>Fresh Lamb and Mutton:</b>				
LAMB (30-42 lbs.):				
Choice	25.00@27.00	26.00@28.00	24.00@27.00	26.00@28.00
Good	23.00@25.00	25.00@27.00	22.00@24.00	25.00@27.00
LAMB (42-55 lbs.):				
Choice	25.00@27.00	25.00@27.00	23.00@25.00	25.00@27.00
Good	24.00@26.00	24.00@26.00	22.00@24.00	24.00@26.00
LAMB (All Weights):				
Medium	21.00@23.00	23.00@25.00	20.00@22.00	23.00@25.00
Common	18.00@21.00	21.00@23.00	19.00@21.00	19.00@23.00
MUTTON (Ewes):				
Good	12.00@14.00	12.00@14.00	11.00@13.00	13.00@15.00
Medium	10.00@12.00	10.00@12.00	10.00@11.00	12.00@13.00
Common	8.00@10.00	9.00@10.00	8.00@10.00	10.00@12.00
<b>Fresh Pork Cuts:</b>				
LOINS:				
8-10 lb. av.	29.00@31.00	21.00@33.00	31.00@33.00	30.00@34.00
10-12 lb. av.	29.00@30.00	31.00@32.00	30.00@31.00	30.00@33.00
12-15 lb. av.	28.00@29.00	30.00@31.00	29.00@30.00	29.00@32.00
15-18 lb. av.	25.00@26.00	26.00@28.00	26.00@28.00	28.00@30.00
18-22 lb. av.	24.00@25.00	24.00@26.00	25.00@26.00	26.00@28.00
SHOULDERS:				
N. Y. Style: Skinned	19.00@21.00		20.00@23.00	21.00@23.00
PICNICS:				
4-6 lb. av.				19.00@21.00
6-8 lb. av.			17.00@20.00	18.00@19.00
BUTTS: Boston Style	25.00@27.00		26.00@28.00	25.00@27.00
SPARE RIBS: Half Sheets	17.00@19.00			
TRIMMINGS:				
Regular	15.00@16.00			
Lean	20.00@22.00			

(1) Includes 'skin on' at New York and Chicago.

(2) Includes sides at Boston and Philadelphia.

## TRADE GLEANINGS.

A new wholesale and retail meat market has been opened at 803 Wabash avenue, Terre Haute, Ind., by Guy Jackson. The Sullivan Packing Company, of Detroit, Mich., has declared its usual quarterly dividend of 2% on the preferred stock of the company, payable Nov. 1, 1926, to the stockholders of record October 20, 1926.

A new sausage business has been started in Terre Haute, Ind., by Charles Bresett, proprietor of the Bresett Meat Market. Mr. Bresett has employed an expert German sausage maker, and is turning out an extensive line of "quality sausage."

A new wholesale and retail meat market has been opened at 501 Garrison avenue, Little Rock, Ark., by Ed. Roberts. The wholesale market is completely equipped with cold storage, meat packing rooms and other up-to-date equipment.

Owing to the many improvements being made at the plant of the Morton-Gregson Company in Nebraska City, Neb., the plant is operating on a short week for a short time, to allow workmen a chance to get at the parts of the buildings under construction. A new cooling system is being installed that is among the most up-to-date in this country, and when completed the capacity of the cooler will be nearly doubled. When all improvements are made the killing capacity of the plant will be from 1,200 to 1,500 hogs per day, it is said.

## ST. JOSEPH LIVESTOCK.

(Special Letter to The National Provisioner.)

St. Joseph, Mo., Oct. 19, 1926.

**CATTLE**—Cattle receipts two days this week around 8,500 compared with 10,061 same days a week ago. Killing classes were under pressure and steers, yearlings, and butcher stock are weak to 25c lower.

Most fed steers sold \$9.00@10.00, with best handy-weights at \$10.75, and a few yearlings \$11.00@12.00. Mixed yearlings scarce and sales ranged \$8.50@10.75. Fed heifers were scarce, odd lots sold up to \$11.00 with bulk of grassy kinds \$5.50@6.75. Good cows were scarce. Choice kinds sold \$6.00@6.25, most fair to good grades \$4.50@5.50, and canners and cutters \$3.65@4.25.

Bologna bulls \$4.50@5.25, butchers \$5.35@5.50. Calves 50@1.00 lower, top veals \$12.50.

**HOGS**—Hog receipts for two days around 9,000 against 6,481 same days a week ago. Market 10@15c lower for the week, with top butchers to-day at \$13.40, and bulk of sales \$13.00@13.30. Packing sows mostly \$10.50@11.25.

**SHEEP**—Sheep receipts around 12,000 for the week to date. Lambs strong to 10c higher, top fed westerns \$14.25, natives \$13.50.

## CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Oct. 19, 1926.—Latest quotations in chemicals and soapmakers' supplies:

Seventy-six per cent caustic soda \$3.76 @3.91 per cwt.; 98 per cent powdered caustic soda, \$4.16@4.56 per cwt.; 58 per cent carbonate of soda, \$2.04@2.44 per cwt.

Lagos palm oil in casks, 1,600 lbs., 9@9½c lb.; olive oil foots, 9½@9¾c lb.; East India Cochin coconut oil, 16c lb.; Ceylon grade coconut oil, 11½c lb.; Cochin grade coconut oil, domestic, 11½c lb.

Prime summer yellow cottonseed oil, 11c lb.; prime winter salad oil, 11¾c lb.; raw linseed oil, 10.7c lb.

Extra tallow, f.o.b. seller's plant, 8c lb.; dynamite glycerine, nom., 27½c lb.; chemically pure glycerine, nom., 30c lb.; saponified glycerine, nom., 20c lb.; crude soap glycerine, nom., 17¾@18c lb.; prime packers' grease, nom., 7@7½c lb.

# LIVE STOCK MARKETS

## CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)  
Chicago, Oct. 21, 1926.

**CATTLE**—Fed steers lost heavily early in the week but as supplies abated an upward reaction developed and most of the loss was regained. Good to choice yearlings and choice weighty steers closed fully steady but inbetween weighty bullocks, comprising for the most part warmed up and short fed offerings, are still 25c or more under a week ago.

The extreme high mark on little cattle was \$12.25, offerings at \$11.50@12.00 getting dependable outlet. Relatively few yearlings except grassy kinds had to sell under \$9.50. Weighty steers, however, that had seen some grain frequently sold as low as \$8.00. When the break was on well covered weighty fed steers sold at \$9.00@9.50, similar kinds showing improvement late. The high mark on heavies was \$11.15, with 1,354 lb. offerings at \$11.35, numerous loads at \$10.50@11.00 late in the week being comparable with \$10.00 to \$10.50 kinds on Monday.

It was a \$4.50 to \$6.00 trade on grass cows, both native and western. Low cutters went mostly at \$3.75@3.90, closing at \$4.00@4.10 for strongweights; the heifer trade was dependable, grassers going largely at \$6.50@7.50 with fed yearling kinds upward to \$11.00 and better. Bulls at steady to 25c lower prices sold largely at \$5.75@5.90 for medium kinds with weight, lighter grassy offerings turning at \$4.85@5.25.

Vealers lost 50c to \$1.00, an adverse dressed trade engineering the decline which placed the bulk to packers late around \$11.00 to \$12.00.

**HOGS**—Bearish influence of increased supplies offset by liberal shipping demand; late 10@25c decline, net loss for week; packing sows 15@25c higher; improved products market and decreased receipts strengthening factors; late top \$13.85 paid for 220 to 250 lb. weights. Closing market on heavy butchers slow, these selling to best advantage at high time; 263 lb. averages upward to \$14.05 for week's top; bulk 210 to 280 lb. weights late \$13.50@13.80; 106@200 lbs., \$13.10@13.65; 130@160 lbs., \$12.50@13.35; 100@130 lb. pigs, \$11-

50@12.50; packing sows, \$10.50@11.50; lightweight, \$12.00 or better.

**SHEEP**—Curtailed receipts strengthened fat lamb values during the week. Fat lambs closed 25@35c higher with culls steady to strong, fat yearling wethers around 25c higher, sheep weak to 25c lower. Most range killers at the close sold at \$13.75@14.50 with choice fed westerns up to \$14.75 and clipped lambs upward to \$13.25.

Choice natives topped at \$14.75, the bulk selling at \$14.00@14.50 with culls at \$9.00@10.00 mostly. Most fat ewes sold at \$5.75@6.50, compared with the weekly top of \$6.75. Aged wethers closed at \$8.00@8.50, having scored \$9.00 earlier in the week, with fat yearling wethers at a top of \$12.25 on Wednesday with best offered late at \$11.75.

## KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)  
Kansas City, Mo., Oct. 21, 1926.

**CATTLE**—Trade in killing steers for the week ruled very uneven. Good to choice yearlings were scarce and closed

at stronger prices, while medium and weighty fed offerings were plentiful and declined 15@25c. Shore fed westerns and most grass fat steers were in demand at the close with prices 15@25c higher.

Choice yearlings sold up to \$12.00, best medium weights at \$11.00 and heavy steers at \$10.40. Most weighty grain feds sold from \$9.50@10.25 while short fed westerns cleared from \$8.00@9.50 with straight grassers from \$6.00@8.00.

Fat she stock closed at generally 25c higher levels with some light weight grass heifers 50c up while cutter grades are strong to 25c over a week previous. Bulls are 10@15c higher. Veal calves declined 50c@1.00 with tops at \$12.50, and heavy killing calves held steady.

**HOGS**—Very little change has been registered in values of hogs, and as compared with last Thursday all grades and weights are steady to 10c lower. Best offerings sold at \$13.40 today against a \$13.50 top a week ago.

Receipts as a whole have been lighter in weight than usual and very few choice butchers scaling above 250 lbs. have arrived. Packing grades held steady.

**SHEEP**—Fat lamb prices are around 25c higher for the week with best west-

## LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, Oct. 21, 1926, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANSAS CITY.	ST. PAUL.
<b>Hogs (Soft or oily hogs and roasting pigs excluded):</b>					
TOP	\$13.85	\$13.80	\$13.05	\$13.40	\$13.00
BULK OF SALES.....	11.60@13.75	13.25@13.65	10.25@12.85	12.40@13.25	10.50@13.00
Hvy wt. (250-350 lbs.), med-ch.....	12.60@13.85	13.00@13.65	11.25@13.00	12.25@13.40	12.50@13.00
Med. wt. (200-250 lbs.), med-ch.....	13.10@13.85	13.40@13.65	12.50@13.85	13.00@13.40	12.75@13.00
Lt. wt. (160-200 lbs.), com-ch.....	12.75@13.70	13.10@13.60	11.25@13.00	12.75@13.30	12.50@13.00
Lt. lt. (130-160 lbs.), com-ch.....	11.50@13.35	12.50@13.25	10.00@12.25	12.50@13.10	12.50@12.75
Packing sows, smooth and rough.....	10.00@12.00	10.00@11.50	9.50@11.00	9.50@11.50	10.25@11.00
Sight, pigs (130 lbs. down), med-ch.....	11.00@12.75	11.75@13.00	.....	12.50@13.25	12.50@13.00
Av. cost and wt., Wed. (pigs excluded)	12.89-229 lb.	13.30-202 lb.	11.88-257 lb.	12.67-235 lb.	12.52-209 lb.
<b>Slaughter Cattle and Calves:</b>					
<b>STEERS (1,500 LBS. UP):</b>					
Good-ch.....	8.00@11.25	.....	9.00@10.50	8.60@10.50	.....
<b>STEERS (1,100-1,500 LBS.):</b>					
Choice.....	10.50@12.50	10.25@12.00	9.90@11.75	10.00@11.40	.....
Good.....	9.40@11.25	9.50@11.00	8.90@10.75	8.00@10.50	9.00@10.00
Medium.....	7.65@8.50	8.75@9.25	8.00@8.25	6.85@8.75	7.25@9.00
Common.....	6.00@7.90	5.50@6.75	5.40@7.00	5.50@6.65	5.25@7.25
<b>STEERS (1,100 LBS. DOWN):</b>					
Choice.....	11.40@12.65	11.50@12.25	10.75@12.00	10.50@11.90	.....
Good.....	9.50@11.65	10.25@11.50	9.25@11.00	8.75@11.00	9.25@11.00
Medium.....	7.90@9.75	7.00@10.25	6.85@9.50	6.75@9.15	7.25@9.50
Common.....	6.00@8.00	5.50@7.00	5.40@7.00	5.50@6.75	5.25@7.25
Canner and cutter.....	5.00@6.00	5.00@5.50	4.35@5.40	4.50@5.50	4.00@5.25
<b>LT. YRLG. STEERS AND HEIFERS:</b>					
Good to choice (850 lbs. down).....	10.00@12.50	9.75@11.75	9.15@11.85	9.15@11.75	9.50@11.25
<b>HEIFERS:</b>					
Good-choice (850 lbs. up).....	8.25@11.50	8.00@10.50	6.85@10.80	6.85@10.50	6.75@9.00
Common-med. (all weights).....	5.75@9.00	5.00@7.50	4.85@7.75	4.50@7.35	4.75@6.75
<b>COWS:</b>					
Good to choice.....	6.00@8.00	5.75@7.50	5.50@7.90	5.15@7.25	5.25@6.75
Common and medium.....	4.90@6.00	4.75@5.75	4.50@5.50	4.25@5.15	4.00@5.25
Canner and cutter.....	3.75@4.90	3.35@4.75	3.90@4.50	3.40@4.25	3.25@4.20
<b>BULLS:</b>					
Good-ch. (beef 1,500 lbs. up).....	6.15@6.50	6.00@6.25	5.35@5.85	5.25@5.65	5.50@6.25
Good-ch. (1,500 lbs. down).....	6.10@7.00	6.00@6.50	5.35@6.15	5.25@5.75	5.50@6.50
Can-med. (canner and bologna).....	4.50@6.15	4.00@5.75	4.15@5.35	4.00@5.25	4.50@5.50
<b>CALVES:</b>					
Medium to choice (milk fed. exc.).....	6.25@8.75	6.00@8.00	5.00@7.50	5.50@8.00	5.50@7.00
Cull-common.....	4.75@6.25	4.75@6.00	4.00@5.00	4.00@5.00	4.00@5.50
<b>VEALERS:</b>					
Medium to choice.....	10.75@13.50	9.00@15.25	8.50@12.50	8.50@13.50	7.00@10.50
Cull-common.....	6.00@10.75	5.00@9.00	5.50@8.75	4.00@8.50	5.00@7.00
<b>Slaughter Sheep and Lambs:</b>					
Lambs, med. to choice (84 lbs. down).....	12.50@14.85	12.00@14.35	12.25@14.15	12.50@14.40	11.75@14.25
Lambs, cull-com. (all weights).....	8.75@12.50	8.50@12.00	9.00@12.25	8.25@12.50	9.00@11.75
Yearling wethers, medium to choice.....	10.00@13.00	8.00@12.00	8.75@11.75	9.00@11.75	.....
Ewes, common to choice.....	4.75@7.00	3.00@6.00	4.25@7.00	4.25@6.75	4.50@6.50
Ewes, canners and cull.....	2.00@4.75	1.50@3.00	1.50@4.25	1.50@4.25	1.00@4.50

## Bangs, Berry & Terry

Buyers of Livestock

Hogs, Cattle and  
Feeding Pigs

Union Stock Yards,  
South St. Paul, Minn.

Reference Stock Yards National Bank  
Any Bank in Twin Cities

Write or wire us

## J. W. Murphy Co.

Order Buyers

Hogs Only

Utility and Cross Cyphers

Reference any Omaha Bank

Union Stock Yards,  
Omaha, Nebr.

Hogs

Exclusive Order Buyers

Cattle

## Schwartz-Feaman-Nolan Co.

Kansas City Stock Yards

Kansas City, Mo.

Order Buyers of Live Stock

## Potts—Watkins—Walker

National Stock Yards, Ill.

Stock Yards, Kansas City, Mo.

Reference: National Stock Yards National Bank



ium and  
ntiful and  
terns and  
demand at  
igher.

2.00, best  
avy steers  
eds sold  
ed west-  
a straight

rally 25c  
ght grass  
ades are  
s. Bulls  
declined  
and heavy

as been  
as com-  
ades and  
Best of  
st a \$13,-

n lighter  
w choice  
have ar-  
ly.

around  
est west-

Thursday,  
ureau of

ST. PAUL.

3.00  
0.50@13.00  
2.50@13.00  
2.75@13.00  
2.50@13.00  
2.50@12.75  
0.25@11.00  
2.50@13.00  
2.52-209 lb.

0.00@10.00  
7.25@ 9.00  
6.25@ 7.25

0.25@11.00  
7.25@ 9.50  
3.25@ 7.25  
4.00@ 6.25

0.50@11.25

8.75@ 9.00  
4.75@ 6.75

5.25@ 6.75  
4.00@ 5.25  
3.25@ 4.00

5.50@ 6.25  
3.50@ 5.50  
4.50@ 5.50

5.50@ 7.00  
4.00@ 5.50

7.00@10.50  
5.00@ 7.00

7.75@14.25  
6.00@11.75

6.50@ 6.50  
6.00@ 4.50

ttle

Mo.

Mo.

ern at \$14.40. Most of the range offer-  
ings sold from \$14.00@14.35.

Quality of native offerings was im-  
proved and sales ranged from \$13.00@-  
13.75. Aged sheep held at fully steady  
levels with best fat ewes at \$6.75 with  
the bulk going from \$6.00@6.50.

### OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)  
Omaha, Neb., Oct. 21, 1926.

**CATTLE**—Liberal receipts of fed steers  
and yearlings on the opening session of  
the week resulted in sharp price declines  
which later were partly regained, placing  
current values on yearlings and light  
steers on a steady to 15c lower basis than  
the close of last week while medium  
weights and weighty steers are 15@25c  
lower.

Choice offerings of practically all  
weights arrived with 1,589 lb. steers \$10-  
25; 1,330 lb. weights, \$10.65; 1,127 lb. aver-  
ages, \$11.75 and yearlings, \$12.00. Beef  
cows and heifers are strong to 15c higher;  
cutters 10@15c lower; veals and bulls  
mostly steady.

**HOGS**—Price fluctuations have been  
held to a minimum throughout the seven-  
day period. Receipts have been light but  
this was offset by a narrow shipping in-  
quiry. Compared with a week ago, prices  
are quoted steady to 15c lower.

On Thursday, 130@160 lb. weights sold  
\$11.00@12.00; 160@200 lb. lights, \$12.00@-  
12.85; 200@280 lb. butchers, \$12.50@13.00;  
top, \$13.05; packing sows largely \$10.25@-  
10.75, extreme heavies and roughs down-  
ward to \$9.50.

**SHEEP**—Light supplies of slaughter  
lambs created a stronger undertone to  
this branch of the trade and although on  
Thursday of this week a touch of weak-  
ness was noted, comparisons with a week  
ago show values to be 15@25c higher.

Bulk of the fat range lambs are now  
clearing around the \$14.00 figure; natives,  
\$13.85@14.15; fed clipped lambs, \$12.85@-  
13.00. Fat sheep are strong to 25c higher,  
fat ewes noted upward to \$7.00.

### ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.)  
East St. Louis, Mo., Oct. 21, 1926.

**CATTLE**—Although the native steer  
run was light this week prices failed to  
respond to that situation. Compared with

one week ago light and handy weight na-  
tive steers, best medium to choice mixed  
yearlings and heifers and cows sold  
steady; other native steers and western  
steers 25c lower; grass heifers 50c lower;  
low cutters 10@15c lower; medium bulls  
25c higher; good and choice vealers \$1.25  
lower.

Tops for week: Yearlings, \$11.75; ma-  
tured and heavy steers, \$10.00; mixed  
yearlings, \$11.00; bulks for week, native  
steers, \$8.50@10.50; western steers, \$6.00-  
@7.25; fat mixed yearlings and heifers,  
\$10.00@10.50; cows, \$4.75@5.50; low cut-  
ters, \$3.25@3.50.

**HOGS**—Fluctuating prices with more  
than usual irregularity characterized hog  
trading. All kinds were higher Friday to  
Monday inclusive with best butchers \$14-  
00@14.15 and although under weights are  
still higher this is counteracted by weak-  
nesses in other classes.

Best hogs 190 lbs. and better at \$13.50-  
@13.65 today showed 15@20c under last  
Thursday; 160@180 lb. weights, \$13.25@-  
13.50, or 10@15c lower. Desirable 130@-  
150 lb. weights at \$13.00@13.25; 120@130  
lb., \$12.75@13.00 and 90@110 lb. at \$12.00-  
@12.50 all show 25@50c higher.

Packing sows are steady to 25c lower;  
bulk, \$10.50@11.00.

**SHEEP**—Fat lambs are 50@75c higher  
with top \$14.50 to butchers; \$14.35 to  
packers and bulk \$14.00@14.25. Other  
classes show no change. Cull lambs \$8.50.

### SIoux CITY.

(Special Letter to The National Provisioner.)  
Sioux City, Iowa, Oct. 20, 1926.

**CATTLE**—Range pastures are contin-  
ing to pour in cattle in a hurry to beat the  
arrival of winter, and as a result receipts  
at this market will perhaps make a new  
six-day record this week. The arrival of  
25,000 cattle for three days of the week  
indicates this new record.

The market for all kinds of cattle is

around 25@50c lower than at the finish of  
last week, with least decline on the bet-  
ter finished grades of light weight corn  
fed beeves. Best of these sold today at  
\$11.75; bulk of good to choice steers and  
yearlings, \$10.50@11.50; fair to good, \$9.00  
@10.50; common to fair, from \$8.75 down.  
Bulk of grass cows, \$4.25@5.00; heifers,  
\$5.00@6.50.

**HOGS**—Hogs ruled around steady for  
the bulk of offerings but finished sharply  
lower on the underweight light hogs. One  
lot of very prime 240 lb. butchers sold at  
\$13.25. Bulk of butchers of 180@240 lbs.,  
\$12.50@12.85; bulk of lights, 175 lbs. down,  
\$11.50@12.25 for the underweights and  
\$12.50@12.60 for the 160@175 lb. averages  
of good smooth quality.

Sows sold up to \$11.40 for a very prime  
heavy lot, but bulk of good sows \$11.00@-  
11.50 for the light weights; common rough  
lots, \$10.00@10.25.

**SHEEP**—Sheep were steady with best  
lambs at \$14.25 and ewes at \$6.50.

### ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics  
and Minnesota Department of Agriculture.)

So. St. Paul, Minn., Oct. 20, 1926.

**CATTLE**—In line with conditions at  
outside markets uneven price declines,  
which averaged weak to 15@25c lower de-  
veloped on all grass fat killing stock dur-  
ing the first three days of the week. Fed  
offerings continued on a nominal steady  
basis, today's trade establishing a new  
peak of \$11.75.

Other desirable fed materials scored  
\$10.00@11.00, while best grassers made  
\$8.25, the bulk \$6.25@7.50. Fat cows and  
heifers turned largely in the \$4.25@6.25  
levels, all cutters from \$3.50@4.00, bulls  
\$5.00@5.50.

Vealers are at their low point in several  
months, bulk of the good lights selling at  
\$10.00.

**HOGS**—Starting with a week ago today

**We Buy 'Em Right! A Trial is Convincing!**

Write—Phone—Wire

**Murphy Bros. & Company**

Telephone  
Yards 0184

Exclusively Hog Order Buyers

Union Stock Yards  
CHICAGO

**CATTLE**

**HOGS**



**CALVES**

**SHEEP**

**WE RESPECTFULLY SOLICIT YOUR PATRONAGE**

**WRITE — TELEGRAPH — TELEPHONE**

**LIVE STOCK BUYING OFFICES**

**CHICAGO**  
Kennett, Murray & Co.  
B. F. Pierce, Mgr.

**CINCINNATI**  
Kennett, Collins & Co.  
J. A. Wisinger, Mgr.

**DETROIT**  
Kennett, Murray & Collins  
F. B. Stewart, Mgr.

**EAST ST. LOUIS**  
Kennett, Sparks & Co.  
H. L. Sparks, Mgr.

**INDIANAPOLIS**  
Kennett, Whiting, McMurray & Co.  
E. R. Whiting

**LAFAYETTE**  
Kennett, Murray & Co.  
D. L. Heath, Mgr.

**LOUISVILLE**  
P. C. Kennett & Son  
E. N. Oyler, Jr., Mgr.

**MONTGOMERY**  
P. C. Kennett & Son  
R. V. Stone, Mgr.

**NASHVILLE**  
Kennett, Murray & Co.  
G. W. Hicks, Mgr.

**OMAHA**  
Kennett, Murray & Co.  
R. J. Collins, Mgr.

**SIoux CITY**  
Kennett, Murray & Brown  
J. T. Brown, Jr., Mgr.

**W. L. Kennett, Louisville, Ky.**

**F. L. Murray, Nashville, Tenn.**

**C. B. Heinemann, Service Manager, Chicago**

**Four  
Competent Hog Buyers  
to Serve**

**Particular Packers**

**E. K. Corrigan**

**Exclusive Hog Order Buyer**

**South St. Joseph, Mo.**

*In the center of the corn belt district*

**A. H. Petherbridge  
ORDER BUYER**

**Hogs and Stock Pigs**

**Denver and Outside Points**

**California's Nearest  
Point of Supply**

**UNION STOCK YARDS  
DENVER, COLO.**

Office Ph. Main 6088 Res. Ph. Franklin 1255

the packing sow market has steadily been on the upward trend while the butcher hog market has at all times exhibited an attitude of strength. For the period good butcher and bacon hogs are mostly 25c higher, with packing sows from 50@75c higher. The pig market after reaching new low levels for the season has reacted somewhat and prices are around 75c higher.

On Wednesday's session most of the butcher and bacon hogs cashed at \$12.75@13.00 with quite numerous sales averaging around 200 lbs. or better at \$13.25. Packing sows sold at \$10.50@11.25, with the bulk around \$10.75@11.00. Bulk of the desirable pigs weighing 120 lbs. down cashed at \$12.75.

**SHEEP**—For the Wednesday to Wednesday period, bulk of the ewe and wether lambs are mostly 75c higher with bucky sorts mostly 50c up. Most of the fat lambs went late at \$13.00@14.25. Very little change was effected on heavy lambs, bulk of these selling lately at \$11.00 with culls natives largely at \$9.00@9.50.

Most of the fat ewes sold at \$4.50@6.50 or steady. Several lots of western feeding lambs sold recently at \$12.00 to \$12.50, some up to \$12.75, or around \$2.00 higher.

### PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, Oct. 16, 1926, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.				
	Cattle.	Hogs.	Sheep.	
Armour & Co.	8,143	6,300	25,206	
Swift & Co.	7,774	6,500	24,134	
Morris & Co.	4,674	3,800	9,087	
Wilson & Co.	6,226	5,200	11,252	
Anglo-Amer. Prov. Co.	1,066	1,300	...	
G. H. Hammond Co.	3,770	3,300	...	
Libby, McNeill & Libby.	8,260	...	...	
Brennan Packing Co.	5,100 hogs;	Miller & Hart,	4,000 hogs;	Independent Packing Co.,
Boyd, Lunham & Co.	3,200 hogs;	Western Packing	& Provision Co.,	8,600 hogs;
Roberts & Oake,	4,200 hogs;	others,	10,000 hogs.	
KANSAS CITY.				
	Cattle.	Hogs.	Sheep.	
Armour & Co.	5,850	1,917	4,764	5,306
Cudahy Packing Co.	5,239	1,775	3,711	7,100
Powder Packing Co.	960	...	...	...
Morris & Co.	5,373	2,082	3,618	4,254
Swift & Co.	6,408	2,192	5,994	5,803
Wilson & Co.	6,473	1,780	5,202	5,921
Local butchers	617	215	2,060	2
Total	30,920	9,051	25,658	28,506

OMAHA.				
	Cattle and Calves.	Hogs.	Sheep.	
Armour & Co.	4,794	3,164	5,061	
Cudahy Pkg. Co.	5,887	4,287	7,133	
Dold Pkg. Co.	1,736	3,890	...	
Morris & Co.	3,806	1,928	2,031	
Swift & Co.	6,018	3,237	8,754	
Glasberg, M.	3	...	...	
Hoffman Pkg. Co.	76	...	...	
Mayerowich & Vail.	41	...	...	
Glaser Prov. Co.	46	...	...	
John Roth & Sons.	5	...	...	
J. Rife Pkg. Co.	20	...	...	
So. Omaha Pkg. Co.	102	...	...	
Lincoln Pkg. Co.	321	...	...	
Morrell Pkg. Co.	136	...	...	
Nagle Pkg. Co.	131	...	...	
Sinclair Pkg. Co.	257	...	...	
Wilson & Co.	128	...	...	
Kennett-Murray Co.	3,118	...	...	
J. W. Murphy	5,077	...	...	
Other hog buyers, Omaha.	7,097	...	...	
Total	23,507	32,407	22,909	

ST. LOUIS.				
	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,844	810	2,555	1,424
Swift & Co.	4,223	3,017	4,230	1,900
Morris & Co.	2,569	640	2,791	1,461
Others	6,532	1,394	10,422	1,853
Total	16,168	5,867	28,998	6,657

ST. JOSEPH.				
	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	3,830	1,352	9,886	12,157
Armour & Co.	2,562	383	5,073	4,172
Morris & Co.	2,168	650	4,960	1,523
Others	6,020	817	6,088	5,069
Total	14,580	3,202	24,866	23,550

OKLAHOMA CITY.				
	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,027	820	1,151	57
Wilson & Co.	1,623	730	1,704	8
Other butchers	89	...	229	1
Total	3,339	1,550	3,064	66

### SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,939	836	5,222	4,264
Armour & Co.	3,193	954	4,275	2,704
Swift & Co.	2,094	915	2,794	4,069
Sacks Pkg. Co.	278	82	3	...
Smith Bros. Pkg. Co.	62	7	38	...
Local butchers	109	18	1	...
Order buyers and packer shipments	2,470	82	6,792	479
Total	11,154	2,594	19,125	11,546

### WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,068	794	4,939	467
Dold Pkg. Co.	561	28	3,063	...
Local butchers	183	...	...	...
Total	2,412	822	8,002	467

### DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	884	955	1,540	2,030
Armour & Co.	858	121	1,471	4,786
Blaney-Murphy Co.	681	165	1,060	...
Others	394	171	654	877
Total	2,817	1,412	4,725	7,693

### INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers	2,485	2,570	26,795	12,865
Kingan & Co.	1,614	745	11,287	882
Moore & Co.	...	...	...	...
Armour & Co.	270	10	3,415	45
Indianapolis Abt. Co.	899	81	...	...
Hilgemeyer Bros.	...	...	797	...
Brown Bros.	209	8	...	...
Bell Pkg. Co.	...	...	669	...
Schussler Pkg. Co.	...	...	668	...
Riverview Pkg. Co.	3	...	549	...
Meier Pkg. Co.	9	...	260	...
Indiana Prov. Co.	13	...	820	...
Art Wabnitz	10	30	...	91
Hoosier Abt. Co.	49	...	...	...
Others	855	170	505	335
Total	6,512	3,641	45,775	14,028

### CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn's Sons Co.	843	3,070	227	145
Kroger Groc. & Bk. Co.	450	1,917	...	105
Gus Juengling	339	...	59	140
J. & F. Schroth Pkg. Co.	27	2,269	...	...
H. H. Meyer Pkg. Co.	62	1,955	...	...
J. Hilberg's Sons	164	...	45	...
A. Sander Pkg. Co.	7	1,552	...	...
Sam Gail	26	...	271	20
J. Schlachter's Sons	185	...	227	218
Wm. G. Rehn's Sons	140	...	...	76
Total	2,233	10,763	829	704

### RECAPITULATION.

Recapitulation of packers' purchases by market for the week ending October 16, 1926, with comparisons:

CATTLE.				
	Week ending Oct. 16.	Prev. week.	Cor. week 1925.	
Chicago	34,943	40,869	38,592	
Kansas City	30,920	27,819	30,862	
Omaha	23,507	30,932	31,761	
St. Louis	16,168	17,294	18,065	
St. Joseph	14,580	14,472	18,014	
St. Paul	11,154	10,334	11,678	
Indianapolis	3,339	3,420	3,304	
Cincinnati	6,512	6,940	7,133	
Milwaukee	2,233	2,949	...	
Wichita	2,412	2,869	2,388	
Denver	2,817	2,559	3,490	
St. Paul	...	17,426	18,235	
Total	148,585	180,935	197,178	

### HOGS.

	Week ending Oct. 16.	Prev. week.	Cor. week 1925.	
Chicago	71,100	75,400	104,800	
Kansas City	25,858	29,926	21,783	
Omaha	32,407	31,512	44,275	
St. Louis	28,968	31,246	74,232	
St. Joseph	24,806	24,808	25,715	
St. Paul	19,125	20,102	28,794	
Indianapolis	3,084	4,465	2,968	
Cincinnati	45,775	43,964	43,247	
Milwaukee	10,763	12,511	11,649	
Wichita	...	13,078	18,156	
Denver	8,062	9,201	7,836	
St. Paul	4,725	3,294	4,851	
Total	275,403	333,896	455,477	

### SHEEP.

	Week ending Oct. 16.	Prev. week.	Cor. week 1925.	
Chicago	60,679	44,155	62,867	
Kansas City	28,506	38,242	24,916	
Omaha	22,999	21,172	20,282	
St. Louis	6,657	5,333	15,373	
St. Joseph	23,550	25,008	24,468	
St. Paul	11,546	7,843	6,993	
Indianapolis	...	...	63	
Cincinnati	14,028	13,518	7,182	
Milwaukee	704	716	877	
Wichita	467	1,486	1,007	
Denver	7,693	5,746	2,889	
St. Paul	...	27,054	19,160	
Total	185,895	191,498	187,290	

### RECEIPTS AT CENTERS.

SATURDAY, OCTOBER 16, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	1,900	4,000	1,000
Kansas City	800	2,000	200
Omaha	1,200	3,500	4,200
St. Louis	750	4,000	3,000
St. Joseph	300	2,400	1,000
St. Paul	500	2,500	500
Indianapolis	4,800	2,000	3,500
Oklahoma City	400	100	...
Fort Worth	200	300	100
Milwaukee	100	200	...
Denver	1,200	200	13,000
Louisville	...	500	200
Wichita	600	600	...
Indianapolis	200	4,500	400
Pittsburgh	100	1,800	300
Cincinnati	400	1,200	190
Buffalo	100	2,400	700
Cleveland	300	1,500	200
Nashville, Tenn.	...	400	...
Toronto	400	500	...

MONDAY, OCTOBER 18, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	41,000	31,000	29,000
Kansas City	32,000	7,000	14,000
Omaha	24,500	5,500	14,500
St. Louis	11,500	13,500	1,000
St. Joseph	5,000	2,500	5,000
St. Paul	17,000	5,500	3,500
Indianapolis	19,000	20,000	18,000
Oklahoma City	4,000	2,000	2,000
Fort Worth	600	800	300
Denver	10,000	2,400	51,200
Louisville	1,100	1,000	1,000
Wichita	3,800	2,000	400
Indianapolis	800	6,500	300
Pittsburgh	1,800	5,500	2,600
Cincinnati	4,500	3,200	500
Buffalo	3,100	10,500	10,000
Cleveland	900	4,500	3,000
Nashville, Tenn.	300	1,000	800
Toronto	600	1,000	3,800

TUESDAY, OCTOBER 19, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	12,000	24,000	16,000
Kansas City	15,000	8,000	12,000
Omaha	10,000	6,000	14,000
St. Louis	9,000	14,000	2,000
St. Joseph	3,500	6,000	6,000
St. Paul	4,000	4,000	2,000
Oklahoma City	2,500	10,000	2,000
Fort Worth	700	400	...
Denver	2,500	700	300
Milwaukee	4,800	400	800
Wichita	2,600	800	7,600
Louisville	200	1,000	800
Indianapolis	3,700	1,200	500
Pittsburgh	1,100	10,000	600
Cincinnati	100	1,500	300
Buffalo	900	5,000	300
Cleveland	200	1,500	800
Nashville, Tenn.	300	2,000	1,000
Toronto	100	900	700
	800	1,000	500

WEDNESDAY, OCTOBER 20, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	12,000	14,000	16,000
Kansas City	9,500	6,000	9,000
Omaha	7,000	5,000	15,000
St. Louis	7,500	13,500	3,500
St. Joseph	3,500	5,500	5,000
St. Paul	6,500	5,000	3,500
St. Paul	4,000	18,400	3,000
Oklahoma City	1,000	300	
Fort Worth	2,500	600	1,000
Milwaukee	800	4,000	300
Denver	2,000	1,000	10,300
Louisville	100	1,100	600
Wichita	1,000	1,700	
Indianapolis	1,300	6,000	600
Pittsburgh	100	2,500	600
Cincinnati	400	3,700	400
Buffalo	600	2,650	900
Columbus	100	5,500	1,400
Nashville, Tenn.	100	1,000	
Toronto	700	600	



TERS.

Hogs.	Sheep.
4,000	1,000
2,000	200
3,500	4,200
4,000	3,000
2,400	1,000
2,500	500
2,000	3,500
100	100
300	100
200	100
200	18,000
500	200
600	200
4,500	400
1,000	300
1,200	100
2,400	700
1,500	200
400	.....
500	.....

Hogs.	Sheep.
1,000	20,000
7,000	14,000
5,500	14,500
3,500	1,000
2,500	5,000
5,500	3,500
18,000	18,000
600	700
2,000	2,000
800	300
2,400	51,200
10,500	1,000
1,000	400
5,500	300
2,500	2,000
2,200	500
10,500	1,000
5,500	3,000
1,000	800
1,000	3,000

Hogs.	Sheep.
1,000	16,000
1,000	12,000
1,000	14,000
1,000	2,000
1,000	6,000
1,000	2,000
1,000	2,000
400	.....
700	.....
800	7,600
200	500
600	600
500	300
500	300
500	800
1,000	1,000
1,000	700
1,000	500

Hogs.	Sheep.
1,000	16,000
1,000	9,000
1,000	15,000
500	3,500
500	5,000
500	3,500
500	3,000
500	1,000
1,000	1,000
10,300	.....
100	600
700	500
600	600
600	500
700	400
700	400
500	900
1,400	1,000
300	400

Hogs.	Sheep.
1,000	16,000
1,000	11,000
1,000	11,500
500	2,000
500	6,000
1,500	1,500
1,000	800
1,000	800
10,000	10,000
2,000	2,000
600	600
600	600
600	600
400	400
1,000	1,000

Hogs.	Sheep.
1,000	13,000
1,000	3,500
1,000	1,700
1,000	1,500
1,000	3,000
1,000	2,000
1,000	5,000
1,200	100
100	100
18,400	.....
900	.....
800	.....
400	.....
3,000	.....
1,500	.....

# HIDE AND SKIN MARKETS

## Chicago.

**PACKER HIDES**—There was an active trade during early part of week in branded and light native cows, which moved at prices steady with those last obtained two weeks ago. Sales of calfskins at considerably under recent asking prices, and 1/2c lower than last previous sale, encouraged buyers to bid lower on some other descriptions, but killers generally firm in asking prices, with result that trading was rather quiet latter part of week.

Around 125,000 hides moved during week. On most descriptions, statistical position favors sellers, who have been keeping well sold up.

Spread native steers quiet and nominally 18c, on basis of last sale at New York at 17 1/4c for October-November koshers. Heavy native steers quoted at 16 1/2c asked; last confirmed sale at this figure, although unconfirmed rumors of business in small way at 16c. About 2,000 October extreme native steers brought 15c.

Around 7,000 October butt branded steers sold at steady price of 15 1/4c. Colorados quoted nominally at 15c, on basis of sales last week; business on large scale could be done at 14 1/4c. Heavy Texas steers 15c bid, 15 1/4c asked. Light Texas steers 14c bid, 14 1/4c asked. Extreme light Texas steers moved with branded cows at 13 1/4c; this figure later declined for extremes alone.

One packer sold 5,000 October heavy native cows at 15c; another moved 3,000 June-July-August at same figure. Light native cows to number of about 40,000 moved early in week at 14 1/4c; same figure bid for more. About 65,000 branded cows also sold early at 13 1/4c; more wanted at this figure but declined.

Native bulls quoted nominally at 11c. Branded bulls last sold at 10c for south-erns and 9c for northers.

**SMALL PACKER HIDES**—Small packer hide market quiet locally. Heavy trading last week cleaned up all local October productions but two, at 14 1/4c for all-weight native steers and cows and 13 1/4c for branded. One of the local killers had previously moved 25-45 lb. Octobers at 15c and is holding only heavy hides.

Late last week one killer moved car of native bulls at 10 1/4c. Branded bulls quoted nominally around 8 1/2c.

**COUNTRY HIDES**—Country hides steady but offerings little more liberal. Good demand for all-weights at up to 12c, selected, delivered, for stocks averaging around 47 lbs. Heavy steers 11@11 1/4c asked. Heavy cows 10@10 3/4c asked. Buff weights have sold at 12c for choice lots and this figure generally asked.

Demand by patent leather tanners for extremes has eased off somewhat; choice 25-45 lb. weights offered at 15c and 25-50 lb. at 14@14 1/4c; buyers' ideas generally 1/2c lower. Bulls 7 1/2@8c, selected, asked. All-weight western branded quoted at 9@9 1/2c, Chicago freight.

**CALFSKINS**—Packer calfskins active and easier. One packer moved September production of around 25,000 at 19 1/4c, or 1/2c under last previous sale. Another packer moved 6,000 September skins at 19 1/4c, and a third packer understood to have moved some at same figure.

First salted Chicago city calfskins considered top at 18c. Outside city skins quoted around 16@17 1/4c, selected. Resalted lots dull and held at 14@16 1/4c.

Packer kipskins generally 19 1/4c asked for natives; buyers' ideas half-cent or more under. Some over-weight kips moved, about 9,000 northers at 17 1/4c and

1,500 southers at 17c; others asking up to 18c. About 4,000 branded kips brought 15 1/4c.

First salted Chicago city kips quoted nominally around 18c. Outside city kips 16@17 1/4c, selected. Resalted lots 15@16 1/4c, according to quality.

Packer regular slunks last sold at \$2.00 and quoted around same figure for more; some asking up to \$2.25. One packer sold several hundred hairless slunks at steady price of 75c; another packer also moved some at same figure.

**HORSEHIDES**—Horsehides steady. Choice renderers priced at \$5.00; mixed lots, \$4.00@4.50; ponies and glues at half price.

**SHEEPSKINS**—Dry pelts steady and quoted at 23@26c per lb., according to section. Packer shearlings continue quiet; one packer offering car at \$1.45, which is considered nominal market for good shearlings, although some small shearlings have sold at \$1.35; very few being produced. Pickled skins quiet; demand light. Market nominally around \$9.50 for straight run of lamb, or \$9.00 for ribbys and \$10.00 for blind ribbys. Packer lamb pelts last sold at \$2.85 per cwt. live lamb at Chicago; \$3.00 per cwt. live at New York.

**PIGSKINS**—No. 1 pigskin strips last sold at 7c. Gelatine stocks quiet; few cars sold at 4 1/4c for fresh frozen; green salted last moved at 4c; big producers not inclined to contract at these figures.

## New York.

**PACKER HIDES**—City packer hide market steady, with conditions favoring sellers. October native steers last sold at 16 1/4c. Two cars October butt branded brought 15 1/4c for koshers and three cars October Colorados 15c for koshers. Two cars of native bulls understood to have sold at 10 1/4c.

**COUNTRY HIDES**—Demand for country hides fairly good but tanners not willing to pay the prices asked. Patent leather makers claim 15c too high for 25-45 lb. extremes, in view of packer light native cows selling at 14 1/4c.

**CALFSKINS**—New York city calfskin market quiet and quoted nominally at \$1.70 for 5-7's; \$2.10 for 7-9's, and \$2.75 for 9-12's. Green calfskins have been raised slightly but buyers bidding lower for salted skins; stocks rather light. No trading reported with exception of a few heavy kips, 17-lb. up, at \$4.25.

## CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for week ending Oct. 16, 1926, 4,138,000 lbs.; previous week, 4,025,000 lbs.; same week, 1925, 2,281,000 lbs.; from Jan. 1 to Oct. 16, 140,134,000 lbs.; same period, 1925, 140,855,000 lbs.

Shipments of hides from Chicago for week ending Oct. 16, 6,565,000 lbs.; previous week, 5,122,000 lbs.; same week, 1925, 5,359,000 lbs.; from Jan. 1 to Oct. 16, 205,835,000 lbs.; same period, 1925, 191,569,000 lbs.

## "BOSS" HOG DEHAIRERS.

More and more the superior merits of "Boss" hog dehairers are recognized by large and small packers. The latter, some of whom have been cleaning their hogs by hand, find them a great help, as hogs are cleaned fast and clean, coming out of the machine snowwhite. Three dehairers installed in Pennsylvania recently are in operation in the following plants: A. E. Gruber & Sons, Pittsburgh, Pa.; A. A. Kern Estate, Slatington, Pa.; J. J. Kleppinger, Northampton, Pa. Everyone of these wrote The Cincinnati Butchers' Sup-

ply Co. that the dehairers work very satisfactory and that they are highly pleased.

## CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending October 14, 1926, with comparisons:

BUTCHER STEERS.			
1,000-1,200 lbs.			
Stock yards	Week ended Oct. 14.	Previous week.	Same week, 1925.
Toronto	\$ 7.00	\$ 7.05	\$ 7.85
Montreal (W)	6.25	6.50	7.25
Montreal (E)	6.25	6.50	7.25
Winnipeg	5.75	5.75	6.50
Calgary	5.25	5.75	5.25
Edmonton	5.25	5.25	6.00

VEAL CALVES.			
Stock yards	Week ended Oct. 14.	Previous week.	Same week, 1925.
Toronto	\$15.00	\$14.00	\$13.00
Montreal (W)	12.00	12.00	11.00
Montreal (E)	12.00	12.00	11.00
Winnipeg	9.00	8.00	6.50
Calgary	5.50	5.50	5.00
Edmonton	6.50	6.50	5.50

SELECT BACON HOGS.			
Stock yards	Week ended Oct. 14.	Previous week.	Same week, 1925.
Toronto	\$13.43	\$13.71	\$14.53
Montreal (W)	12.75	12.75	13.50
Montreal (E)	12.75	12.75	13.50
Winnipeg	13.75	13.75	13.47
Calgary	13.86	14.13	14.30
Edmonton	13.75	13.75	13.25

GOOD LAMBS.			
Stock yards	Week ended Oct. 14.	Previous week.	Same week, 1925.
Toronto	\$12.25	\$13.00	\$12.25
Montreal (W)	11.50	11.75	12.25
Montreal (E)	11.50	11.75	12.25
Winnipeg	11.50	11.50	11.00
Calgary	10.50	10.50	12.25
Edmonton	10.50	10.50	12.50

## CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending Oct. 16, 1926, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ending Oct. 23, '26.	Week ending Oct. 16, '26.	Cor. week, 1925.
Spread native steers	@18n	@18n	@19c
Heavy native steers	@16 1/2ax	@16 1/2c	@17 1/2c
Heavy Texas steers	@15 1/2ax	@15 1/2c	@16c
Heavy butt branded steers	@15 1/2c	@15 1/2c	@16 1/2c
Heavy Colorado steers	@15c	@15c	@15c
Ex-Light Texas steers	@13 1/2b@14ax	@14ax	12 1/2@13c
Branded cows	@13 1/2c 13 1/2@14ax	@14ax	@12 1/2c
Heavy native cows	@15	15b@15 1/2ax	16 1/2@16 1/2c
Light native cows	@14 1/2c 14 1/2b@15ax	@15ax	@15 1/2c
Native bulls	@11c	@11c	@13 1/2c
Branded bulls	@10c 0 @10c	@11	@12c
Calfskins	@19 1/2c 20 @20 1/2ax	22 1/2@23c	@22c
Kips	@17 1/2ax 19 1/2@20ax	18 @18 1/2c	@18 1/2c
Kips, over 17	@17 1/2c 17 1/2@18ax	18 @18 1/2c	@18 1/2c
Kips, branded	@15 1/2c 15 1/2@16ax	16 @16 1/2c	@16 1/2c
Slunks, regular	2.00@2.25ax	1.50@2.00ax	@1.00c
Slunks, hairless	@0.75 75 @1.00ax	50 @50c	@1.05

Light, Native, Butts, Colorado and Texas steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.			
	Week ending Oct. 23, '26.	Week ending Oct. 16, '26.	Cor. week, 1925.
Natives, all weights	@14 1/2c	@14 1/2c	@15 1/2c
Br. hds.	@13 1/2c	@13 1/2c	@12 1/2c
Bulls, native	@10 1/2c	10 1/2@10 1/2c	@13c
Branded bulls	8 1/2@9ax	8 1/2@9c	.....
Calfskins	@18c	18 1/2@19ax	18 1/2@18c
Kips	@18n	18 1/2@19ax	@17c
Slunks, regular	1.00@1.20ax	1.00@1.20ax	@1.00
Slunks, hairless	No. 1 @50	@40	@40c

COUNTRY HIDES.			
	Week ending Oct. 23, '26.	Week ending Oct. 16, '26.	Cor. week, 1925.
Heavy steers	11 @11 1/2ax	11 @11 1/2ax	13 @13 1/2c
Heavy cows	10 @10 1/2ax	10 @10 1/2ax	11 1/2@12 1/2c
Butts	@12ax	11 1/2@12ax	12 1/2@13c
Bulls	@15ax	14 1/2@15ax	14 1/2@15c
Bulls	7 1/2@8ax	7 1/2@8ax	9 1/2@10c
Calfskins	@14n	@14 1/2c	15 @16c
Kips	@14n	@14 1/2c	14 @15c
Light calf	\$1.00@1.10	\$1.00@1.10	\$1.00@1.10
Slunks, regular	\$0.60@0.75	\$0.60@0.75	\$0.60@0.75
Slunks, hairless	\$0.15@0.25	\$0.15@0.25	\$0.30@0.40
Horsehides	\$4.00@5.00	\$4.00@5.00	\$4.50@5.00
Hogskins	\$0.35@0.45	\$0.35@0.40	\$0.25@0.30

SHEEPSKINS.			
	Week ending Oct. 23, '26.	Week ending Oct. 16, '26.	Cor. week, 1925.
Packer lambs	\$1.50@2.00	1.50@2.00	.....
Pkr. shearings	\$1.35@1.45	1.35@1.45	\$1.25@2.75
Dry pelts	\$.02@0.28	0.23@0.26	\$0.28@0.30



# ICE AND REFRIGERATION

## ICE NOTES.

Clinton Ice and Cold Storage Company has been incorporated in Clinton, Mo., with a capital stock of \$130,000 by M. H. Haysler, S. H. Haysler and others.

R. L. Weaf, J. H. Stevens and others have organized a company in Williston, Fla., to establish an ice and cold storage plant there.

Houston Terminal Warehouse & Cold Storage Company, R. H. Baker, president, Houston, Tex., has let contract for the construction of a cold storage plant in Houston.

Arctic Ice Company contemplates the erection of a new ice plant in Paintsville, Ky., it is reported.

Rogers Cold Storage Company has let contract for the construction of an addition to its plant in Rogers, Ark.

Louisiana Ice & Utilities, Inc., St. Louis, Mo., plans to erect a new 35-ton capacity ice plant in Commerce, Tex.

It is reported that the Clanton Ice Company in Clanton, Ala., will double the capacity of its plant.

## BUBBLES IN AMMONIA GAGE.

R. E. Gould in "Power."

Several proofs arrived at in various ways cause me to contend that bubbles rising in the gage glass on a liquid ammonia receiver may not be air bubbles.

In an ammonia refrigerating test plant now in operation this same bubbling action in the glass occurs. The system is completely equipped with thermocouples for measuring the temperatures of brine, cooling water and ammonia throughout the entire cycle.

If air is present in any part of the system, it is immediately noticed by a depressed ammonia temperature; that is, the temperature recorded corresponds to the partial pressure of the ammonia according to Dalton's law of partial pressures.

With this scheme the system can be properly purged until there is a surety of no air or non-condensable gases being present, and yet there is bubbling in the gage glass.

It is conceded that air is insoluble in ammonia, yet merely wrapping a piece of wetted waste around the lower end of the gage glass will cause the bubbling to cease immediately. Obviously, the bubbles are not air.

Very often the temperature of the atmosphere in the room is higher than the ammonia liquefaction temperature corresponding to the condenser pressure. A slight difference in temperature will cause heat to flow from the atmosphere to the

ammonia, with the result that the ammonia boils.

When this flow of heat is arrested by applying cold wetted waste, as explained, the boiling ceases. An electric-light bulb or steam pipe within several feet of the gage glass will cause the same boiling action.

## SLAUGHTER REPORTS.

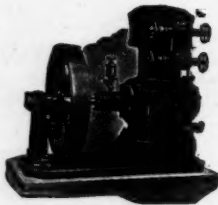
Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending Oct. 16, 1926:

	CATTLE.		
	Week ending Oct. 16.	Prev. week.	Cor. week. 1925.
Chicago	34,943	40,869	56,631
Kansas City	40,871	37,553	40,314
Omaha	15,042	33,908	37,002
East St. Louis	16,168	17,284	16,882
St. Joseph	11,063	11,830	11,708
Sioux City	10,907	11,965	10,336
Cudahy	1,116	933	1,012
Ft. Worth	8,679	7,554	6,231
Philadelphia	2,206	1,639	2,086
Indianapolis	4,974	3,000	2,514
Boston	2,038	1,928	2,735
N. Y. and Jersey City	10,756	11,273	9,044
Oklahoma City	4,889	5,074	5,059
Total	163,712	185,100	197,554

HOGS.			
Chicago	71,100	75,400	96,175
Kansas City	25,658	29,926	21,783
Omaha	16,296	17,863	25,893
East St. Louis	28,698	31,246	32,800
St. Joseph	19,944	20,378	18,237
Sioux City	14,514	16,601	24,213
Cudahy	8,238	7,635	9,227
Fort Worth	2,890	3,073	1,640
Philadelphia	21,139	20,624	17,542
Indianapolis	17,646	12,159	16,190
Boston	7,412	8,380	9,375
New York and Jersey City	61,323	46,206	52,557
Oklahoma City	3,084	4,405	2,986
Total	224,342	293,256	328,418

SHEEP.			
Chicago	69,679	44,155	69,298
Kansas City	28,506	38,242	24,916
Omaha	30,094	22,930	23,625
East St. Louis	6,657	5,733	8,993
St. Joseph	17,852	15,005	16,862
Sioux City	11,761	7,103	7,564
Cudahy	479	282	396
Fort Worth	5,635	2,368	4,197
Philadelphia	6,367	4,106	4,743
Indianapolis	1,043	1,194	762
Boston	7,494	7,156	5,800
New York and Jersey City	55,405	49,831	48,306
Oklahoma City	66	.....	63
Total	241,058	198,305	215,405

# Cold Facts



## Enclosed Type Refrigerating Machines

1. Have 43 years experience built into them.
2. Have 12 leading points of superiority.
3. Are installed in thousands of successful plants.
4. Are described in illustrated "Ice and Frost" bulletins; your copy on request.

**Frick Company**  
MANUFACTURERS OF REFRIGERATING MACHINES

Distributors in all Principal Cities

## Novoid Corkboard Insulation

Made of specially selected, clean, dry cork granules. Compressed and baked in double width molds, split and finished full standard 12"x36"—no "green centers" possible.

Write Dept. 42 for Literature and Sample.

Cork Import Corp., 345 West 40th St., New York City

## Cold Storage Insulation

All Kinds of Refrigerator Construction

Glenwood Avenue  
West 22nd St.

**JOHN R. LIVEZEY**

PHILADELPHIA, PA.

## STEVENSON'S 1922

### "Man Size" Door Closer

stops the loss—the outflow of dry cold air, the ruinous inflow of warm moist air—at unclosed doorways.

Size No. 1 (29 1/2 in.) \$9.50 No. 2 (23 1/2 in.) \$8.50  
Prices F. O. B. Chester

State size of doors. Whether right or left hand. Whether door and frame are flush.

There's only one way to greater economy—shall we tell you about it?

**Stevenson Cold Storage Door Co.**

1511 West Fourth St.

Chester, Penna.

Out shows right hand door closer. No. 1 size, 29 1/2 in. long. Its spring—No. 1 gauge wire 9/32 galv.—wound very open so ice and rust cannot clog it. Made in two sizes, and for both right and left hand doors.

the ammonia  
arrested by  
explained,  
light bulb  
feet of the  
boiling ac-

# RTS.

visioner show  
the following  
20:

Rev. week.	Cor. week. 1925.
0,809	56,631
7,553	40,314
8,506	37,002
7,284	16,882
1,830	11,708
1,985	10,336
533	1,012
7,354	6,231
1,989	2,086
6,000	2,514
1,028	2,735
1,273	9,054
1,074	5,049
1,100	197,554

400	96,175
926	21,783
863	25,803
246	32,800
378	18,237
601	24,213
635	9,227
973	1,640
924	17,342
150	16,190
380	9,375
206	52,557
465	2,986
256	329,418

155	60,298
242	24,916
930	23,625
733	8,903
005	16,802
103	7,564
382	586
468	4,197
106	4,743
94	702
156	5,800
331	48,306
...	63
005	215,405

n  
width

y

n

PA.

**20 Years From Now**

In twenty years what now seems impossible will then seem commonplace. Everything will be different. But the fundamentals will be the same. There will, of course, still be cold storage—and, with it, cold storage doors. Jamison Doors will probably continue as the choice in the larger percentage of plants. Owners and Operators, having had ample opportunity to judge the merits of this door will have none other. Then, as now, they will tell you that Jamison Doors stand up, that they perform perfectly and that these doors are really built for the heavy duty to which they will be subjected.

# Jamison Doors

Jamison Cold Storage Door Company  
Hagerstown Maryland U. S. A.

# Chicago Section

Fred R. Burrows, of Swift & Company, has been in Atlantic City with Mrs. Burrows for a short vacation outing.

Charles Williams, of Antwerp, Belgium, manager of Swift & Company's interests there, is in Chicago to attend the Packers' Convention.

Vice-President Adam Nagel, of the Kroger Grocery & Baking Co., Cincinnati, Ohio, with Mrs. Nagel, made a trip to Chicago this week.

M. Z. Irish, head of the beef department of the Toronto plant of the Swift Canadian Co., spent a couple of days in Chicago this week.

H. P. Doyle, manager of the by-products department of Kingan & Co., Indianapolis, Ind., made a business trip to the city late this week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 42,603 cattle, 8,734 calves, 57,457 hogs and 34,557 sheep.

W. B. Allbright, head of Allbright-Nell & Co., and dean of the lard refining industry, has just returned to Chicago from a summer spent on Cape Cod.

John W. Ruwe, of Los Angeles, Cal., well-known refining expert and patentee of a tallow refining process, is in Chicago, where he plans to stay several days, taking in the packers' convention during his visit.

Milton Haas, vice-president of the Pacific Bone, Coal & Fertilizer Co., San Francisco, Cal., was another Chicago visitor during the week, who was a long way from home.

James Doyle, executive vice president of the Virden Packing Company, San Francisco, Cal., was in the city this week, disposing of business so he could be all ready for the Packers' Convention.

J. S. Hoffman, president of the J. S. Hoffman Company, Inc., left the city last Friday for New York, where he spent several days. "Jake" will be back in time for the convention, however. Couldn't hold it without him!

Michael Kelley, well-known in the provision trade, has joined the staff of Rumsey & Co. Mr. Kelley has had many years of experience in this line, and his many friends are wishing him much success in his new connection.

C. V. Whalin, in charge, Division of Livestock, Meats and Wool, and W. C. Davis, assistant chief marketing specialist, U. S. Bureau of Agricultural Economics, were in the city for a few days late this week on their way West.

Provision shipments from Chicago for the week ending Oct. 16, 1926, with comparisons, are reported as follows:

	Last week.	Prev. week.	week, 1925.
Cured meats, lbs.	27,274,000	28,194,000	19,692,000
Fresh meats, lbs.	37,578,000	42,447,000	41,773,000
Lard, lbs.	11,590,000	10,479,000	5,864,000

Charles C. Pearson, of Andrew Callender & Co., Liverpool, England, one of the leaders of the provision trade in Great Britain, was in Chicago this week in the course of an American tour, and was persuaded to remain over for the Packers' Convention. Mr. Pearson represented the British government in this country during the war, and has been a speaker at previous conventions.

Prices realized on Swift & Company sales of carcass beef in Chicago for week ending Saturday, October 16th, 1926, on shipments sold out were as follows: Cows, common to good, 9@12.50c; steers, common to medium, 13@16.50c; steers, good to choice, 17@20c; and averaged 13.79 cents a pound.

J. H. Bliss, comptroller of Libby, McNeill & Libby, and chairman of the Accounting Committee of the Institute of American Meat Packers, returned this week from a hunting trip to the Hudson's Bay district of Canada. His well-known modesty prevented him from reporting his bag of mose, deer, etc. "They wouldn't believe it, anyway," said J. H.

## DEATH OF ORVILLE S. BOWMAN.

The sudden death on October 14, of Orville S. Bowman, manager of the Tax Department of Wilson & Co., Chicago, was a distinct shock to his many friends. Death was caused by heart trouble.

Mr. Bowman has been connected with Wilson & Co. since its inception, and had been associated with the industry for 36 years. He started his packing house career in the company's Kansas City plant, of which he later became manager. His friends in the industry were many, and apart from the important position which he occupied in the company's affairs, Mr. Bowman was greatly admired for his loyalty and staunch character.

He leaves a widow, Willa Bowman, nee Fraser; a son, O. S. Bowman, Jr., of Cuyahoga Falls, Ohio, and a daughter, Mrs. George H. Cowan, of Chicago. Funeral services were held October 18, 1926, at two o'clock p. m. at Lain Chapel, 316 West 63rd Street, Chicago, conducted by the Normal Park Lodge No. 797, A. F. & A. M. Interment Oakwoods cemetery.

George F. Pine      Walter L. Munnecke  
**Pine & Munnecke Co.**  
Packing House & Cold Storage  
Construction; Cork Insulation &  
Overhead Track Work  
516 Murphy Bldg.      Detroit, Mich.      155 Congress Street

H. F. Henschien      R. J. McLaren  
**HENSCHEN & McLAREN**  
Architects  
1637 Prairie Ave.      Chicago, Ill.  
PACKING PLANTS AND COLD STORAGE  
CONSTRUCTION

**D. I. Davis and Associates**  
624 South Michigan Avenue  
CHICAGO, ILL.

## Packing House Products

Oldest Brokers in Our Line

Tallow      Grease      Provisions      Oils      Carcasses Beef—F. S. Lard—Green Pork  
Boneless Beef—Ref. Lard—Cured Pork  
Quick Reliable Service Guaranteed  
Eight Phones      Postal Telegraph Building  
All Working      CHICAGO, ILL.

**C. W. RILEY, Jr.**  
BROKER  
2100 Union Central Bldg., Cincinnati, O.  
Provisions, Oils, Greases and Tallow  
Offerings Solicited

## E. W. SKIPWORTH

Rates—Claims—Service  
Analyzed—Packers Everywhere are Satisfied  
Clients

912-914 Webster Bldg.      CHICAGO  
"Across from the Board"

H. C. GARDNER      F. A. LINDBERG  
**GARDNER & LINDBERG**  
ENGINEERS  
Mechanical, Electrical, Architectural  
SPECIALTIES, Packing Plants, Cold Storage,  
Manufacturing Plants, Power Installations, Investigations  
1134 Marquette Bldg.      CHICAGO

Fred J. Anders      Chas. H. Reimers  
**ANDERS & REIMERS**  
ARCHITECTS  
ENGINEERS  
314 Erie Bldg.      Packing House  
Cleveland, O.      Specialists

**M. P. BURT & COMPANY**  
Engineers & Architects  
Packinghouse and Cold Storage Designing—  
Consultation on Power and Operating Costs,  
Curing, etc. You profit by Our 25 Years' Experience. Lower Construction Cost. Higher efficiency.  
206-7 Falls Bldg., MEMPHIS, TENN.



## GRICE ASSOCIATES

INCORPORATED

Consultants to Management

METROPOLITAN BANK BLDG.

MINNEAPOLIS.

MINNESOTA

## PACKERS ARCHITECTURAL & ENGINEERING CO.

WILLIAM H. KNEHANS, Chief Engineer

ABATTOIR PACKING AND COLD STORAGE PLANTS  
Manhattan Building, Chicago, Ill.      Cable Address, Pacarco

## LEON DASHEW

Counselor At Law  
230 Fifth Ave., New York



## PORK IN THE WORLD WAR.

(Continued from page 23.)

of the War Trade Board made it possible to direct our foreign trade in essential commodities to the Allied countries. Neutrals and minor Allies received only such supplies as were urgently needed, and the bulk of our exports were directed to the three Western European Allies, the United Kingdom, France, and Italy.

For the 5 pre-war years 1910-1914 the average exports of pork to these three countries amounted to 302,063,000 pounds, or less than 75% of our total exports of these products. In 1918 the exports of pork to these same countries totaled 1,510,920,000 pounds, an increase of more than 400% compared with the pre-war average, and forming nearly 90% of our total exports of these products.

In 1919 our total exports of pork were larger than in the preceding year, but both the amount and the percentage going to the Allies were smaller. This result was due to the diversion of a portion of our exports to the starving peoples of Central Europe and the partial return of the Allies to other sources of supplies.

## Hog Prices Maintained.

In spite of dire predictions, the Food Administration succeeded in maintaining the price of hogs at, or above, the specified minimum. At no time during the period of Food Administration control, extending from November, 1917, to March, 1919, did the Chicago average price of hogs fall below \$16 per hundred pounds, although the specified minimum at the beginning was set at \$15.50.

While the minimum average price was maintained throughout this period, it must not be thought that this was accomplished without serious effort on the part of the Administration.

Some of the difficulties encountered by the Food Administration in maintaining price control of products, which would enable control of hog prices, will be brought out in the next installment of this story.



## MINNESOTA'S HEALTH QUEEN.

This 15-year-old youngster, Miss Betty Blesanz, of Winona, Minn., was declared the neatest and most physically fit young woman in the state at the recent Minnesota State Fair. She received an exceptionally high rating, and topped all other contestants easily.

Miss Blesanz is the niece of T. E. Hanley, of THE NATIONAL PROVISIONER staff, long known as a meat authority. She comes from a meat-eating family, and gives meat a great deal of credit for her excellent condition. Like "Trudie" Ederle, of English Channel fame, she is very fond of meat, and eats a great deal of it.

Miss Blesanz represented the Winona Boys' and Girls' Club at the state fair, and she and another girl won a trip to Chicago on the strength of their health exhibit there. They are looking forward with a great deal of anticipation to their trip to the Windy City, which will take place some time early in December.



## CANADIAN PAYS TOP PRICE FOR CALF AT THOMAS E. WILSON SALE.

The topnotcher at Thomas E. Wilson's Edellyn Farms Shorthorn sale held Friday, October 15, was the purebred bull calf here shown, which sold for \$2,075.

Standing back of the calf, reading from left to right, are John Clay, head of the well-known livestock commission firm bearing his name; Thomas E. Wilson, president of Wilson & Co. and owner of Edellyn Farms; Bert Ross of Ontario, purchaser of the calf, and Leslie Ross, the assistant herdsman.

Mr. Wilson is almost as well-known as a breeder of purebred live stock as he is as a packer, and long since Edellyn Farms became famous for its herds of purebred Shorthorn cattle and Clydesdale horses.

## CHICAGO LIVESTOCK.

## RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Oct. 11.....	28,320	5,326	27,481	46,872
Tues., Oct. 12.....	10,181	2,481	21,407	28,988
Wed., Oct. 13.....	8,424	2,388	14,570	24,751
Thur., Oct. 14.....	14,540	3,394	22,445	24,633
Fri., Oct. 15.....	4,685	1,063	17,421	18,010
Sat., Oct. 16.....	961	81	3,874	1,531
Total last week.....	68,111	14,753	108,198	141,245
Previous week.....	87,973	14,845	98,508	116,590
Year ago.....	80,352	16,070	121,512	110,259
Two years ago.....	74,705	15,756	141,127	109,821

## SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Oct. 11.....	6,152	360	10,307	7,401
Tues., Oct. 12.....	5,363	404	7,882	9,735
Wed., Oct. 13.....	5,408	373	5,739	18,577
Thur., Oct. 14.....	5,562	398	6,441	18,228
Fri., Oct. 15.....	3,580	211	9,347	10,747
Sat., Oct. 16.....	576	3	3,259	4,004
Total last week.....	26,231	1,740	41,945	68,092
Previous week.....	31,271	1,450	23,140	60,069
Year ago.....	27,584	1,151	25,000	40,825
Two years ago.....	25,983	1,014	36,139	44,374

Receipts at Chicago Stock Yards thus far this year to Oct. 16, with comparative totals:

	1926.	1925.
Cattle.....	2,476,706	2,289,197
Calves.....	608,916	601,446
Hogs.....	5,373,064	6,207,535
Sheep.....	3,462,649	3,213,995

Combined weekly hog receipts at eleven markets for week ending Oct. 16, with comparisons:

	Week.	Year to date.
Week ending Oct. 16.....	448,000	20,652,000
Previous week.....	456,000	20,748,000
1925.....	492,000	22,748,000
1924.....	610,000	29,124,000
1923.....	760,000	29,517,000
1922.....	512,000	22,464,000
1921.....	516,000	22,672,000

Combined receipts at seven markets for the week ending Oct. 16, with comparisons:

	*Cattle.	Hogs.	Sheep.
Week ending Oct. 16.....	385,000	328,000	558,000
Previous week.....	422,000	311,000	530,000
1925.....	443,000	561,000	498,000
1924.....	418,000	889,000	458,000
1923.....	403,000	868,000	548,000
1922.....	402,000	596,000	440,000

Combined receipts at seven points for 1926 to Oct. 16, 1926, with comparisons:

	*Cattle.	Hogs.	Sheep.
1926.....	8,817,000	17,484,000	9,642,000
1925.....	8,498,000	20,117,000	8,496,000
1924.....	8,558,000	23,886,000	8,878,000
1923.....	8,558,000	24,336,000	8,805,000
1922.....	8,454,000	18,077,000	8,028,000
1921.....	7,281,000	17,480,000	9,757,000

\*Calves at Omaha, St. Louis and St. Joseph counted as cattle.

Chicago Stock Yards receipts average weight and top and average prices for hogs, with comparisons:

	Average Number received.	Weight lbs.	Prices—Top.	Average.
*This week.....	108,300	247	\$14.08	\$12.30
Previous week.....	98,509	248	14.15	12.85
1925.....	126,175	245	12.00	11.20
1924.....	147,127	237	11.70	10.85
1923.....	205,590	239	8.35	7.40
1922.....	139,995	240	9.70	8.95
1921.....	186,934	235	8.85	7.70
Av. 1921-1925.....	147,000	239	\$10.10	\$ 9.20

\*Receipts and average weights for week ending Oct. 16, 1926, unofficial.

## WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
*Week ending Oct. 16.....	\$10.35	\$12.30	\$ 6.15	\$13.45
Previous week.....	10.75	12.85	6.25	13.70
1925.....	11.35	11.20	7.25	15.20
1924.....	10.35	10.85	6.30	13.25
1923.....	10.25	7.40	6.00	12.70
1922.....	10.80	8.95	6.50	13.95
1921.....	7.80	7.70	4.65	8.85
Av. 1921-1925.....	\$10.10	\$ 9.20	\$ 6.15	\$12.70

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ending Oct. 16.....	41,900	66,100	75,800
Previous week.....	56,702	75,360	47,527
1925.....	52,668	96,175	69,434
1924.....	49,842	104,888	65,447
1923.....	54,613	179,840	59,286

\*Saturday, Oct. 16, estimated.

Chicago packers hog slaughters for the week ending Oct. 16, 1926.

Armour & Co.....	6,900
Anglo-American.....	1,800
Swift & Co.....	6,500
Hammond Co.....	5,800
Morris & Co.....	5,800
Wilson & Co.....	5,200
Royd-Lunham.....	3,200
Western Packing Co.....	8,600
Roberts & Oak.....	4,200
Miller & Hart.....	4,000
Independent Packing Co.....	5,100
Brennan Packing Co.....	5,100
Agar Packing Co.....	2,300
Others.....	17,400
Total.....	71,100
Previous week.....	75,400
1925.....	104,800
1924.....	105,200
1923.....	177,400

(For Chicago livestock prices see page 44.)

# Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

## CASH PRICES.

Based on Actual Carlot Trading, Thursday,  
October 21, 1926.

### Green Meats.

Regular Hams—	
8-10 lbs. avg.	@23 1/4
10-12 lbs. avg.	@23 1/2
12-14 lbs. avg.	@23 3/4
14-16 lbs. avg.	@24
16-18 lbs. avg.	@24 1/4
18-20 lbs. avg.	@24 1/2
Skinned Hams—	
14-16 lbs. avg.	@25
16-18 lbs. avg.	@25 1/4
18-20 lbs. avg.	@25 1/2
20-22 lbs. avg.	@25 3/4
22-24 lbs. avg.	@26 1/4
24-26 lbs. avg.	@26 1/2
26-30 lbs. avg.	@26 3/4

Picnics—	
4-6 lbs. avg.	@18 1/2
6-8 lbs. avg.	@19
8-10 lbs. avg.	@19 1/2
10-12 lbs. avg.	@19 3/4
12-14 lbs. avg.	@20
Beefies—(Square cut and seedless)	
6-8 lbs. avg.	@23
8-10 lbs. avg.	@23 1/4
10-12 lbs. avg.	@23 1/2
12-14 lbs. avg.	@23 3/4
14-16 lbs. avg.	@24
16-20 lbs. avg.	@24 1/2

### Pickled Meats.

Regular Hams—	
8-10 lbs. avg.	@25 1/4
10-12 lbs. avg.	@25 1/2
12-14 lbs. avg.	@25 3/4
14-16 lbs. avg.	@26
16-18 lbs. avg.	@26 1/4
18-20 lbs. avg.	@26 1/2
Boiling Hams—(house run)	
10-12 lbs. avg.	@23
12-14 lbs. avg.	@23 1/4
14-16 lbs. avg.	@23 1/2
16-18 lbs. avg.	@23 3/4
18-20 lbs. avg.	@24

Skinned Hams—	
14-16 lbs. avg.	@25 1/4
16-18 lbs. avg.	@25 1/2
18-20 lbs. avg.	@25 3/4
20-22 lbs. avg.	@26 1/4
22-24 lbs. avg.	@26 1/2
24-26 lbs. avg.	@26 3/4
26-30 lbs. avg.	@27
Picnics—	
4-6 lbs. avg.	@18 1/2
6-8 lbs. avg.	@19
8-10 lbs. avg.	@19 1/2
10-12 lbs. avg.	@19 3/4
12-14 lbs. avg.	@20

Beefies—(square cut and seedless)	
6-8 lbs. avg.	@23
8-10 lbs. avg.	@23 1/4
10-12 lbs. avg.	@23 1/2
12-14 lbs. avg.	@23 3/4
14-16 lbs. avg.	@24
16-20 lbs. avg.	@24 1/2

### Dry Salt Meats.

Extra short clears, 35/45	@14 1/4
Extra short ribs, 35/45	@14 1/4
Regular plates, 6-8	@11 1/4
Clear plates, 4-6	@10
Sowb butts	@10
Fat Backs—	
8-10 lbs. avg.	@11 1/4
10-12 lbs. avg.	@12
12-14 lbs. avg.	@12 1/4
14-16 lbs. avg.	@12 1/2
16-18 lbs. avg.	@13 1/4
18-20 lbs. avg.	@14
20-25 lbs. avg.	@14 1/4
Clear Beefies—	
14-16 lbs. avg.	@18 1/4
16-18 lbs. avg.	@17 1/4
18-20 lbs. avg.	@16 1/4
20-25 lbs. avg.	@15 1/4
25-30 lbs. avg.	@14 1/4
30-35 lbs. avg.	@14 1/4
35-40 lbs. avg.	@14
40-50 lbs. avg.	@13 1/4

## FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, OCTOBER 16, 1926.

	Open.	High.	Low.	Close.
LARD—				
Oct. ....	13.90	13.95	13.90	13.95
Dec. ....	13.45	13.57	13.45	13.52 1/2
May ....	13.55	13.70	13.50	13.55
CLEAR BELLIES—				
Oct. ....	15.15	15.30	15.15	15.25
Nov. ....	14.30	.....	.....	14.30
SHORT RIBS—				
Oct. ....	.....	.....	.....	12.75
Nov. ....	.....	.....	.....	12.75

MONDAY, OCTOBER 18, 1926.

	Open.	High.	Low.	Close.
LARD—				
Oct. ....	13.70	13.95	13.70	13.87 1/2
Nov. ....	13.75	13.87 1/2	13.65	13.75ax
Dec. ....	13.40-35	13.42 1/2	13.30	13.35ax
Jan. ....	13.35	13.35	13.35	13.35
May ....	13.50	13.50	13.40	13.45ax
CLEAR BELLIES—				
Oct. ....	.....	.....	.....	15.25ax
Nov. ....	.....	.....	.....	14.30ax
SHORT RIBS—				
Oct. ....	.....	.....	.....	12.75n
Nov. ....	.....	.....	.....	12.75n
Jan. ....	.....	.....	.....	13.10n

TUESDAY, OCTOBER 19, 1926.

	Open.	High.	Low.	Close.
LARD—				
Oct. ....	13.72 1/2	13.75	13.72 1/2	13.75
Nov. ....	13.65-62 1/2	13.72 1/2	13.65	13.65
Dec. ....	13.30	13.32 1/2	13.30	13.30ax
Jan. ....	13.20-22 1/2	13.32 1/2	13.20	13.25
Mar. ....	13.35	13.37 1/2	13.35	13.30n
May ....	13.50	13.57 1/2	13.35	13.35n
CLEAR BELLIES—				
Oct. ....	15.05	15.05	15.05	15.05
Nov. ....	14.00	14.00	14.00	14.00
SHORT RIBS—				
Oct. ....	.....	.....	.....	12.75n
Nov. ....	.....	.....	.....	12.75n
Jan. ....	.....	.....	.....	13.10n

WEDNESDAY, OCTOBER 20, 1926.

	Open.	High.	Low.	Close.
LARD—				
Oct. ....	13.60	13.60	13.60	13.60ax
Nov. ....	13.60	13.62 1/2	13.52 1/2	13.52 1/2
Dec. ....	13.30	13.30	13.25	13.25ax
Jan. ....	13.25-20	13.25	13.10	13.10b
Mar. ....	13.35	13.35	13.15	13.15n
May ....	13.35-30	13.35	13.25	13.25ax
CLEAR BELLIES—				
Oct. ....	14.00	14.00	14.00	14.00
Nov. ....	.....	.....	.....	14.00ax
SHORT RIBS—				
Oct. ....	.....	.....	.....	12.75n
Nov. ....	.....	.....	.....	12.75n
Jan. ....	.....	.....	.....	13.10ax

THURSDAY, OCTOBER 21, 1926.

	Open.	High.	Low.	Close.
LARD—				
Oct. ....	13.52 1/2	13.57 1/2	13.40	13.55-57 1/2
Nov. ....	13.50	13.52 1/2	13.37 1/2	13.52 1/2
Dec. ....	13.15	13.15	12.97 1/2	13.02 1/2b
Jan. ....	13.05-07 1/2	13.10	12.92 1/2	13.00b
Mar. ....	13.15	13.22 1/2	13.05	13.05n
May ....	13.15	13.22 1/2	13.05	13.15b
CLEAR BELLIES—				
Oct. ....	.....	.....	.....	14.50ax
Nov. ....	.....	.....	.....	13.70ax
SHORT RIBS—				
Oct. ....	.....	.....	.....	12.75n
Nov. ....	.....	.....	.....	12.75n
Jan. ....	.....	.....	.....	12.75ax

FRIDAY, OCTOBER 22, 1926.

	Open.	High.	Low.	Close.
LARD—				
Oct. ....	13.75	13.77 1/2	13.72 1/2	13.77 1/2ax
Nov. ....	13.50	13.77 1/2	13.50	13.75-77 1/2
Dec. ....	13.17 1/2	13.22 1/2-25	13.17 1/2	13.22 1/2-25b
Jan. ....	12.95-07 1/2	13.17 1/2	12.95	13.17 1/2
Mar. ....	13.15	13.32 1/2	13.12 1/2	13.22 1/2n
May ....	13.15	13.32 1/2	13.12 1/2	13.32 1/2
CLEAR BELLIES—				
Oct. ....	.....	.....	.....	14.75ax
Nov. ....	.....	.....	.....	13.70n
SHORT RIBS—				
Oct. ....	.....	.....	.....	12.87 1/2b
Nov. ....	.....	.....	.....	12.75n
Jan. ....	.....	.....	.....	12.75n

## CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, Oct. 21, 1926, with comparisons, were as follows:

	Week ending Oct. 21.	Prev. week.	Cor. week.
Armour & Co. ....	4,700	2,773	6,531
Anglo-Amer. Prov. Co. ....	3,296	1,094	5,143
Swift & Co. ....	7,244	4,407	8,231
G. H. Hammond Co. ....	4,365	3,088	4,775
Morris & Co. ....	5,950	3,551	7,027
Wilson & Co. ....	6,200	3,507	8,560
Boyd-Lunham Co. ....	2,823	3,180	3,871
Western Pkg. & Prov. Co. ....	10,050	9,080	8,300
Roberts & Onke ....	4,358	4,705	4,373
Miller & Hart ....	3,829	4,410	3,826
Independent Packing Co. ....	5,100	5,645	6,945
Brennan Pkg. Co. ....	5,100	5,220	6,122
Agar Packing Co. ....	1,822	1,942	2,120
Total .....	50,442	47,440	74,720

## CHICAGO RETAIL FRESH MEATS.

### Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end.....	25	22	12
Rib roast, light end.....	30	28	20
Chuck roast.....	22	18	14
Steaks, round.....	40	30	20
Steaks, sirloin, first cut.....	40	32	22
Steaks, porterhouse.....	50	37	25
Steaks, flank.....	28	25	18
Beef stew, chuck.....	20	18	12 1/2
Corned briskets, boneless.....	24	22	18
Corned plates.....	16	12	10
Corned rumps, boneless.....	25	22	18

### Lamb.

	Good.	Com.
Hindquarters.....	40	25
Legs.....	40	30
Stews.....	30	15
Chops, shoulder.....	25	25
Chops, ribs and loin.....	50	30

### Mutton.

	Good.	Com.
Legs.....	26	..
Stew.....	10	..
Shoulders.....	16	..
Chops, rib and loin.....	35	..

### Pork.

Loin, whole, 8@10 avg.....	33	@36
Loin, whole, 10@12 avg.....	33	@35
Loin, whole, 12@14 avg.....	32	@34
Loin, whole, 14 and over.....	24	@34
Chops.....	30	@40
Shoulders.....	23	@28
Butts.....	26	@23
Spareribs.....	24	@24
Hocks.....	14	@14
Leaf lard, unrendered.....	15	@15

### Veal.

Hindquarters.....	30	@40
Forequarters.....	18	@24
Legs.....	26	@40
Breasts.....	14	@18
Shoulders.....	12	@24
Cutlets.....	60	@50
Rib and loin chops.....	40	@40

### Butchers' Offal.

Suet.....	@ 6
Shop fat.....	@ 3
Bones, per 100 lbs.....	@50
Calf skins.....	@15
Kips.....	@13
Deacons.....	@12

## CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of Soda, 1 c. l. Chicago.....	9 1/2	6 1/2
Double refined saltpetre, gran., 1 c. l. ....	6 1/2	6 1/2
Crystals.....	8	7 1/2
Double refined nitrate of soda, f. o. b. ....	.....	.....
N. Y. S. S., carloads.....	3 1/2	3 1/2
Less than carloads, granulated.....	4 1/2	4
Crystals.....	5 1/2	5
Kegs, 100@130 lbs., 1c more.....	.....	.....
Boric acid, in carloads, powdered, in bbls. ....	9	8 1/2
Crystal to powdered, in bbls., in 5-ton lots or more.....	9 1/2	9 1/2
In bbls. in less than 5-ton lots.....	9 1/2	10
Borax, carloads, powdered, in bbls. ....	5	4 1/2
In ton lots, gran. or powdered, in bbls. ....	5 1/2	5
Salt—		
Granulated, car lots, per ton, f.o.b. Chicago.....	.....	87.60
bulk.....	.....	.....
Medium, car lots, per ton, f.o.b. Chicago.....	.....	9.10
bulk.....	.....	.....
Rock, car lots, per ton, f.o.b. Chicago.....	.....	8.30
Sugar—		
Raw sugar, 96 basis.....	@4.75	
Second sugar, 90 basis.....	@4.12 1/2	
Syrup, testing 63 and 65 combined.....	@41	
sucrose and invert.....	@6.00	
Standard granulated f.o.b. refiners (2%).....	.....	.....
Packers' curing sugar, bags, f.o.b. Reserve, La. ....	5.10@5.20	

## PURE VINEGARS

A. P. CALLAHAN & COMPANY

420 SOUTH LA SALLE STREET

CHICAGO, ILL.

## H. G. S.

Packing House White Paint

Harry G. Sargent Paint Co.

502 Mass. Ave., INDIANAPOLIS, IND.



ASES.

o packers  
Oct. 21,  
follows:

Cor. week, 1925.	Cor. week, 1925.
6,531	6,531
5,143	5,143
8,221	8,221
4,775	4,775
7,027	7,027
8,566	8,566
8,571	8,571
8,300	8,300
4,373	4,373
0 3,828	0 3,828
0 5,645	0 5,645
0 6,122	0 6,122
0 2,126	0 2,126
0 74,726	0 74,726

FRESH

2. No. 3.

No. 3.	No. 3.
22 12	22 12
28 20	28 20
18 14	18 14
30 20	30 20
32 22	32 22
37 25	37 25
25 18	25 18
12 14	12 14
22 10	22 10
22 18	22 18
Com.	Com.
25	25
30	30
15	15
25	25
30	30

No. 3.	No. 3.
33 36	33 36
33 35	33 35
32 34	32 34
34 28	34 28
36 40	36 40
40 28	40 28
28	28
24	24
14	14
15	15
30 40	30 40
18 24	18 24
20 40	20 40
14 18	14 18
12 24	12 24
20 50	20 50
40	40

No. 3.	No. 3.
9%	9%
0%	0%
8 7%	8 7%
3%	3%
4%	4%
5%	5%
0 8%	0 8%

No. 3.	No. 3.
Chicago	Chicago
\$7.60	\$7.60
Cargo	Cargo
9.10	9.10
8.30	8.30
@4.75	@4.75
@4.12%	@4.12%
@41	@41
@6.00	@6.00
10@5.20	10@5.20

## WHOLESALE FRESH MEATS.

Carcass Beef.	Week ending Oct. 23.	Cor. week, 1925.
Prime native steers.....	18	18
Good native steers.....	15	15
Medium steers.....	14	14
Heifers, good.....	13	13
Cows.....	9	9
Hind quarters, choice.....	25	25
Fore quarters, choice.....	15	15

Beef Cuts.	Week ending Oct. 23.	Cor. week, 1925.
Steer Loin, No. 1.....	32	32
Steer Loin, No. 2.....	30	30
Steer Short Loin, No. 1.....	42	42
Steer Short Loin, No. 2.....	38	38
Steer Loin Ends (hips).....	25	25
Steer Loin Ends, No. 2.....	25	25
Cow Loin.....	21	21
Cow Short Loin.....	27	27
Cow Loin Ends (hips).....	17	17
Steer Ribs, No. 1.....	22	22
Steer Ribs, No. 2.....	23	23
Cow Ribs, No. 1.....	16	16
Cow Ribs, No. 2.....	16	16
Cow Ribs, No. 3.....	11	11
Steer Round, No. 1.....	15 1/2	15 1/2
Steer Round, No. 2.....	12 1/2	12 1/2
Steer Chucks, No. 1.....	12 1/2	12 1/2
Steer Chucks, No. 2.....	12	12
Cow Round.....	13	13
Cow Chucks.....	10	10
Steer Plates.....	9 1/2	9 1/2
Medium Plates.....	8	8
Briskets, No. 1.....	14	14
Briskets, No. 2.....	12	12
Steer Navel Ends.....	7	7
Cow Navel Ends.....	7	7
Fore Shanks.....	6 1/2	6 1/2
Hind Shanks.....	6 1/2	6 1/2
Bolls.....	21	21
Strip Loin, No. 1, boneless.....	50	50
Strip Loin, No. 2.....	45	45
Strip Loin, No. 3.....	35	35
Strip Loin, No. 4.....	30	30
Strip Loin, No. 5.....	28	28
Strip Loin, No. 6.....	18	18
Strip Loin, No. 7.....	18 1/2	18 1/2
Strip Loin, No. 8.....	15	15
Strip Loin, No. 9.....	10	10

Beef Products.	Week ending Oct. 23.	Cor. week, 1925.
Brains (per lb.).....	10	10
Hearts.....	12	12
Tongues.....	21 1/2	21 1/2
Sweetbreads.....	38	38
Ox-Tail, per lb.....	11	11
Fresh Tripe, per lb.....	4	4
Fresh Tripe, H. C.....	6 1/2	6 1/2
Livers.....	13 1/2	13 1/2
Kidneys, per lb.....	10 1/2	10 1/2

Veal.	Week ending Oct. 23.	Cor. week, 1925.
Choice Carcass.....	21	21
Good Carcass.....	16	16
Good Saddle.....	25	25
Good Backs.....	14	14
Medium Backs.....	9 1/2	9 1/2

Veal Products.	Week ending Oct. 23.	Cor. week, 1925.
Brains, each.....	11	11
Sweetbreads.....	50	50
Calf Livers.....	41	41

Lamb.	Week ending Oct. 23.	Cor. week, 1925.
Choice Lamb.....	28	28
Medium Lamb.....	20	20
Choice Saddle.....	32	32
Medium Saddle.....	30	30
Choice Fore.....	20	20
Medium Fore.....	18	18
Lamb Fries, each.....	12	12
Lamb Tongues, each.....	13	13
Lamb Kidneys, per lb.....	25	25

Mutton.	Week ending Oct. 23.	Cor. week, 1925.
Heavy Sheep.....	8	8
Light Sheep.....	14	14
Heavy Saddle.....	12	12
Light Saddle.....	16	16
Heavy Fore.....	8	8
Light Fore.....	12	12
Mutton Legs.....	18	18
Mutton Loin.....	15	15
Mutton Stew.....	9	9
Sheep Tongues, each.....	13	13
Sheep Heads, each.....	10	10

Fresh Pork, Etc.	Week ending Oct. 23.	Cor. week, 1925.
Dressed Hogs.....	25	25
Pork Loin, 8@10 lbs. avg.....	30	30
Hams.....	29	29
Belies.....	29	29
Culms.....	28	28
Skinless Shoulders.....	20	20
Tenderloins.....	58	58
Spare Ribs.....	17	17
Leaf Lard.....	15 1/2	15 1/2
Back Fat.....	15	15
Butts.....	20	20
Hocks.....	15	15
Tails.....	14	14
Neck Bones.....	6	6
Tail Bones.....	12	12
Slip Bones.....	9	9
Blade Bones.....	14	14
Pigs' Feet.....	6	6
Kidneys, per lb.....	8	8
Livers.....	5 1/2	5 1/2
Brains.....	15	15
Bars.....	9	9
Snouts.....	8	8
Heads.....	10	10

## DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	29
Country style sausage, fresh in link.....	21
Country style sausage, fresh in bulk.....	19
Country style sausage, smoked.....	26
Mixed sausage, fresh.....	18
Frankfurts in sheep casings.....	22
Bologna in beef bungs, choice.....	18 1/2
Bologna in cloth, paraffined, choice.....	17
Bologna in beef middles, choice.....	23
Liver sausage in hog bungs.....	20
Liver sausage in beef rounds.....	30
Head cheese.....	17
New England luncheon specialty.....	20
Liberty luncheon specialty.....	24
Mixed luncheon specialty.....	17
Tongue sausage.....	26
Thuringer Cereval.....	19
Polish sausage.....	18
Souls.....	18

## DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	54
Cervelat, new condition, in hog bungs.....	23
Cervelat, new condition, in beef middles.....	23
Thuringer Cervelat.....	20
Farmer.....	32
Holsteiner.....	31
B. C. Salami, choice.....	50
Milano Salami, choice in hog bungs.....	51
B. C. Salami, new condition.....	27
Frissae, choice, in hog middles.....	45
Genoa style Salami.....	52
Pepperoni.....	45
Mortadella, new condition.....	10
Capicelli.....	50
Italian style hams.....	48
Virginia hams.....	52

## SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	\$7.00
Large tins, 1 to crate.....	\$8.50
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	8.50
Large tins, 1 to crate.....	10.00
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	9.50
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	9.00

## SAUSAGE MATERIALS.

Regular pork trimmings.....	16
Special lean pork trimmings.....	21
Extra lean pork trimmings.....	22
Neck bone trimmings.....	18
Pork cheek meat.....	15
Pork hearts.....	7 1/2
Fancy boneless bull meat (heavy).....	11 1/2
Boneless chucks.....	10
Shank meat.....	8 1/2
No. 1 beef trimmings.....	8 1/2
Beef hearts.....	6
Beef cheeks (trimmings).....	7
Dr. canner cows, 500 lbs. and up.....	7 1/2
Dr. cutters, 400 lbs. and up.....	8
Dr. bologna bulls, 500-700 lbs.....	9
Beef tripe.....	4 1/2
Cured pork tongues (can. trim.).....	17 1/2

(These are prices to wholesalers on material packed in new black barrels for shipment.)

## SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, 180 sets per tierce, per set.....	22c
Beef rounds, domestic, 140 sets per tierce, per set.....	26c
Beef rounds, export, 225 sets per tierce, per set.....	29c
Beef middles, 180 pieces per tierce, per piece.....	1.33
Beef bungs, No. 1, 400 pieces per tierce, per piece.....	22
Beef bungs, No. 2, 400 pieces per tierce, per piece.....	15
Beef weasands, No. 1, per piece.....	11
Beef weasands, No. 2, per piece.....	5c
Beef bladders, small, per dozen.....	1.25
Beef bladders, medium, per dozen.....	1.75
Beef bladders, large, per doz.....	2.25
Hog casings, medium, per bbl. 100 yds.....	2.25
Hog casings, narrow, per lb. f. o. s.....	3.00
Hog middles, without cap, per set.....	18
Hog middles, with cap, per set.....	20
Hog bungs, export.....	35
Hog bungs, large prime.....	25
Hog bungs, medium.....	17
Hog bungs, small prime.....	13
Hog bungs, narrow.....	7 1/2
Hog stomachs, per piece.....	8

## VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	\$14.00
Honeycomb tripe, 200-lb. bbl.....	16.00
Pocket honeycomb tripe, 200-lb. bbl.....	18.00
Pork feet, 200-lb. bbl.....	17.00
Pork tongues, 200-lb. bbl.....	63.00
Lamb tongues, long cut, 200-lb. bbl.....	42.00
Lamb tongues, short cut, 200-lb. bbl.....	51.00

## BARRELED PORK AND BEEF.

Mess pork, regular.....	\$34.00
Family back pork, 20 to 34 pieces.....	37.00
Family back pork, 35 to 45 pieces.....	38.00
Clear back pork, 40 to 50 pieces.....	28.50
Clear plate pork, 35 to 45 pieces.....	24.00
Brisket pork.....	31.50
Bean pork.....	25.50
Plate beef.....	22.50
Extra plate beef, 200-lb. bbls.....	24.00

## COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.67@1.72 1/2
Oak pork barrels, black iron hoops.....	1.90 @1.95
Ash pork barrels, galv. iron hoops.....	1.87@1.92 1/2
White oak hams.....	2.37@2.40
Red oak lard tierces.....	2.57@2.62 1/2
White oak lard tierces.....	2.57@2.62 1/2

## OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	34
White animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	21 1/2
Nut margarine, 1 lb. cartons, f.o.b. Chicago.....	23
(30 and 60 lb. solid packed tubs, 10 per lb. less.)	
Pastry oleomargarine, 60-lb. tubs, f.o.b. Chicago.....	15 1/2

## DRY SALT MEATS.

Extra short clears.....	14 1/2
Extra short ribs.....	14 1/2
Short clear middles, 60-lb. avg.....	15
Clear bellies, 14@16 lbs.....	18 1/2
Clear bellies, 18@20 lbs.....	19 1/2
Clear bellies, 25@30 lbs.....	15
Rib bellies, 20@25 lbs.....	15 1/2
Rib bellies, 25@30 lbs.....	15
Fat backs, 10@12 lbs.....	12
Fat backs, 12@14 lbs.....	12 1/2
Fat backs, 14@16 lbs.....	12 1/2
Regular plates.....	12
Butts.....	10 1/2

## WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lb.....	33
Skinned hams, fancy, 10@15 lbs.....	34 1/2
Standard regular hams, 12@16 lbs.....	33
Picnics, 6@8 lbs.....	20 1/2
Standard bacon, 4@8 lbs.....	37
Standard bacon, 10@12 lbs.....	38
Standard bacon, 12@14 lbs.....	32 1/2
Standard bacon, strips, 6@7 lbs.....	33
Cooked hams, choice, skin on, surplus fat off.....	40
Cooked hams, choice skinned, surplus fat off.....	47
Cooked hams, choice, skinned, surplus fat off.....	40
Cooked picnics, skinned, surplus fat off.....	30
Cooked picnics, skin on, surplus fat off.....	31
Cooked loin roll, smoked.....	50

## ANIMAL OILS.

Prime lard oil.....	16
Extra winter strains, 12@14 lbs.....	12 1/2
Extra lard oil.....	11 1/2
Extra No. 1 lard.....	10 1/2
No. 1 lard oil.....	10 1/2
No. 2 lard oil.....	10
Pure neatfoot oil.....	14
Extra neatfoot oil.....	10 1/2
No. 1 neatfoot oil.....	10 1/2
Acidless tallow oil.....	10

## LARD (Unrefined).

Prime, steam cash tierces.....	13.00
Prime, steam, loose.....	13.60
Leaf, raw.....	13.12
Neutral lard.....	16.75

## LARD (Refined).

Pure lard, kettle rendered, per lb. loose.....	13.75
Pure lard, tierces.....	13.85
Compound.....	10.50

## OLEO OIL AND STEARINE.

Oleo oil, extra.....	10 1/2
Oleo oil, extra.....	10 1/2
Prime No. 1 oleo oil.....	10
Prime No. 2 oleo oil.....	9 1/2
No. 3 oleo oil.....	9 1/2
Prime oleo stearine, edible.....	12 1/2

## TALLOW AND GREASES.

Edible tallow under 2% acid, 45 titre.....	8 1/2	8 1/2
Prime packers tallow.....	7 1/2	7 1/2
No. 1 tallow, basis 10% f.f.a., 42 titre.....	7 1/4	7 1/4
No. 2 tallow, basis 40% f.f.a., 40 titre.....	6	6
Choice white grease, max. 4% acid, loose, .....		
Chicago.....	8 1/2	9
B-White grease, max., 5% acid.....	7 1/4	7 1/4
Yellow grease, 12-15 f.f.a.....	6 1/2	7
Brown grease, 40 f.f.a.....	6	6 1/2



# Retail Section

## Points on Carving Meat Tips to Help Man of the House in Serving His Guests

There are as many ways to carve pork and lamb, almost, as there are cuts of those meats. Some cuts are naturally more difficult to serve than others, but with a little practice the man of the house can do a neat job with any piece of meat.

The following article takes up pork and lamb cuts and how to serve them. The first article in this series, which was prepared by the National Live Stock and Meat Board, told the proper ways to carve and serve beef cuts.

### Carving Pork and Lamb

**Ham.**—The methods of carving ham vary with the way it is to be served. If the ham is not to be brought whole to the table, the simplest and most economical way to carve it is to begin at the end and cut in thin slices on each side of the bone.

If the ham is to be carved at table and if the desire is to serve the choice portions at once, an incision is made through the thickest part, a little way from the small end. The ham is then shaved off in very thin slices. The knife must be very sharp to make a thin slice.

Each slice should be served with a portion of the fat with its crisp crust. This method is the same as that for carving a leg of lamb except that the slices of lamb are cut thicker.

**Pork Shoulder.**—A pork shoulder boned and filled with bread dressing should have the opening sewed securely and it is well to tie the roast into a compact roll after, as this will make it much easier for the carver. If these preliminary precautions are taken, it will not be difficult to carve the roast down through the meat and the dressing in neat slices.

**Broiled Ham.**—Broiled ham is carved like steak in narrow pieces across the slice, the width of the slice depending upon the number to be served, but it is more attractive not to have the pieces too wide; it is better to serve each person with two pieces or plan on a second helping.

**Pork Loin.**—The back-bone of the loin of pork should be cut at each rib before the loin is roasted. If this is properly done, it is quite simple to cut off neat and even chops.

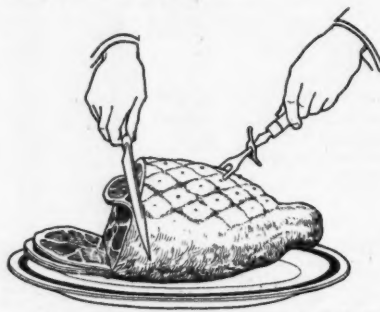
But if the loin is not carefully jointed, the carver will have to turn and twist his knife to find the exact spot in which to insert it in order to divide the bones. The knife should be inserted in the thick part of the joint, and after feeling a way between the bones, the chops are separated.

### Carving Lamb Cuts.

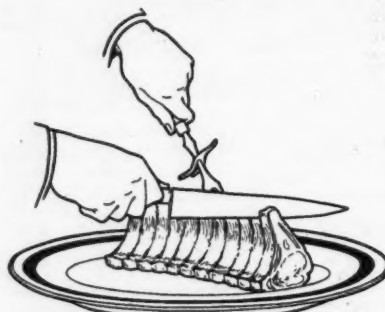
**Leg of Lamb.**—In carving the leg of lamb it should be placed before the carver

with the bone to the left and the curved side of the leg uppermost. Steady the roast by inserting the fork well down toward the end. Thin slices should then be cut.

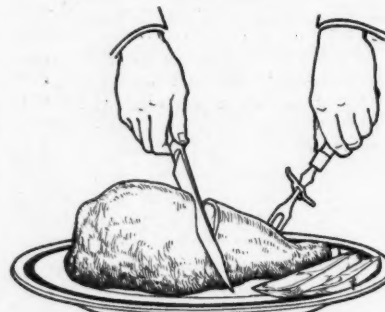
There are two correct ways of cutting the slices. One is to begin at the right end or thickest portion of the roast, and cut the slices at an angle of about thirty degrees, cutting back to the left until the roast is sliced to the bone.



CARVING BAKED OR BOILED HAM.



CARVING A PORK LOIN ROAST.



CARVING A LEG OF LAMB.



CARVING CROWN ROAST OF LAMB.

The other way to cut the slices is to carve the roast directly across the grain. The first cut is made about the middle of the roast and the slices are then taken from each side. This method has the advantage of having the meat cut directly across the grain, which is always desirable, but it is objected to by many as not being economical, since the slices of the roast at either end are too small to serve.

The first way is to be recommended because the slices are almost across the grain and it permits the whole upper portion of the roast to be carved in good-sized slices.

If it is necessary to use the lower portion of the roast, the bone should be removed by making an incision on either side of it and running the knife underneath between the bone and the meat. The lower part of the roast then may be sliced the same as the upper part, the knife being held at such an angle as to increase to any desired extent the size of the slices.

### CHRISTMAS MEAT BOOKLET.

Meat retailers will be interested in the new Christmas Greeting meat recipe book which now is being offered to the trade at cost price by the National Live Stock and Meat Board. The purpose of the book is to provide the retailer with something unusual and practical to present his customers at holiday time.

The title of the book is "My Meat Recipes." The cover enclosing its 48 pages is unique in design, carrying an appropriate and appealing Christmas picture in colors. The retailer's name and place of business with holiday greeting appear on the front cover.

On the back cover is a Christmas message set up in a style to convey the holiday spirit. The retailer's name also is printed under this message.

The book not only contains 103 prize-winning recipes, but it also has other valuable features which will be appreciated by the housewife. There is an illustrated chapter on carving meat, fundamental facts on the various kinds of meat, information on planning the daily meal, instructions on preparing meat salads and sauces, little knacks of meat cookery, and hints on meat garnishes.

The Board conducted a similar service last year and hundreds of retailers took advantage of it. That they appreciated the Board's effort is shown by the fact that many of them wrote in urging a new book for 1926.

Retailers should bear in mind that they are actually a part of the National Live Stock and Meat Board, as the Board represents all branches of the live-stock and meat industry. It has as its sole purpose promoting the interests of all concerned. The recipe book is but one of the many projects which continually are being devised toward gaining that end.

Information concerning this meat booklet can be secured from THE NATIONAL PROVISIONER, or the National Live Stock and Meat Board.

**Meet the Meat Man**  
Here's where he tells you things that  
will help you to make more money.

**Cassidy is After Tonnage**  
**He Can Go to Packers' Convention If He Gets It, So O'Toole Helps Out.**  
**By John C. Cutting, Director Department of Retail Merchandising, Institute of American Meat Packers.**

The door of O'Toole's Fancy Meat Market swung wide and Cassidy breezed into the shop. The proprietor put down his morning paper as the door slammed and looked up.

"Good morning, Mr. O'Toole," said Cassidy cheerily.

"The same to you, Dennis," answered the Big Corky familiarly.

"What was the big news that interested you?" asked Cassidy.

**Does Cassidy Go to the Convention?**  
"Tis about your own packers' convention," he said. "They'll be big doings in Chicago next week, I take it. Sure, an' you'll be going yourself, Dennis?"

"Sure an' that depends, Michael," answered the packer salesman.

"What do you mean, 'an' that depends'?" queried the genial son of the block.

"Well, it's this way, Michael," said Cassidy, warming up to his subject. "The salesmanager told me if I brought in a good volume this week I could take a morning off and attend one of the convention sessions."

"I'm 'way ahead of you, Dennis, my boy," said O'Toole, scenting the subtle approach. "Put me down for fifty pounds of franks—"

**Must Get the Tonnage Also.**  
"You know, Michael," interrupted Cassidy, "I can't fall down on the tonnage."

"You might send me two of those straight cattle like I got last week. The trade told me that they ate pretty well." O'Toole was looking in his box.

"I'd probably learn a lot of new wrinkles if I could get up to one of the sessions," said Cassidy, as he fingered the pencil and his order book nervously. "An' there would be a lot I could pass on to you, Michael," added the salesman.

"Yes, it would sure be a calamity, Dennis, if you couldn't get to go," said O'Toole, with a twinkle in his eyes. "I don't suppose you've got any good lambs?" asked O'Toole.

**O'Toole Gets Some Lambs.**  
"No, not any that are just good, but I've got some that are better'n' good, and I'm sending up three this afternoon that will eat like milk-fed young turkeys." Cassidy hastily scribbled in his order book.

"How about calves?" asked O'Toole.

"Well," replied the aggressive salesman, "I've already got you down for a brace of hindsaddles."

"Don't let me be keeping you, Dennis, if you want to call on some other customers," said O'Toole, as he noticed Cassidy still writing busily in his order book.

"Good idea, Michael," replied Cassidy. "I've just jotted down a few things more you need. I'm in a hurry and I'll just

blow now, without bothering you any more."

**Cassidy's Bound to Go!**  
"Do you think you'll get to the packers' convention," shouted O'Toole, as Cassidy waved good-bye.

"I will, if I have to send you every chuck we've got in the branch house," replied the salesman, as his coat tails disappeared out the door.

[Another Cassidy-O'Toole story will appear in an early issue of THE NATIONAL PROVISIONER.]

**NEWS OF THE RETAILERS.**  
Firkins & Thompson have sold their meat market in Rodman, Ia., to Otto Esser.

The J. Street Market in Broken Bow, Nebr., was recently destroyed by fire.

A new meat market has been opened in White River, S. D., by Ray Eveleth.

P. H. Zuber has sold his meat market in Tulare, S. D., to W. F. Henning and William Hofmann.

A new meat market has been opened in Muldrow, Okla., by Morgan Newman.

A new meat market has been opened in Winona, Mo., by Martin Yates.

The Sanitary Grocery and Market in Coffeyville, Kans., has been sold to J. G. Forth.

Ira Roberts has sold his meat market in Bonham, Tex., to John Crouch and his son, Roy.

Davenport Cash & Carry Store, 119 E. Third street, Davenport, Ia., has added a meat department.

Dirr & Beck have sold their meat market in Napoleon, Ohio, to George Bowerman.

A new meat market has been opened at 539 Main street, Peoria, Ill., by M. H. Palmer.

**Tell 'Em How to Do It!**  
Here is something your customers will "eat up," Mr. Retailer!  
Very few people know the proper way to carve meat at the table. This series of two articles tells how in plain language and shows how by means of pictures. Every housewife will be glad to read it—and so will her husband.  
These two articles will be combined and reprinted after the last one is run. They may be had in quantities at cost, with your name on them, if you desire.  
Order a supply to distribute to your trade. Use the coupon below.

**THE NATIONAL PROVISIONER,**  
Old Colony Bldg., Chicago.  
Please send me.....reprints of your article on "Meat Carving." These are to be billed me at cost. Put my name on them, as follows:  
.....  
.....  
Name .....  
Street .....  
City....., State.....

A. C. Connor has sold his meat market at 628 East Washington street, Springfield, Ill., to Howard Nation and Leland S. Allen.

A new meat market has been opened in Browning, Mo., by D. B. Gooch.

Erni Owens has purchased the interest of Henry Magnussen in the Waterville Market, Waterville, Wash., and the firm is now Owens & Hopkins.

Rowe & Ball have engaged in the meat and grocery business in Ishpeming, Mich.

Fred Plum has sold his meat and grocery business at 328 Second street, Marysville, Cal., to Theo. H. Karnegas.

Jos. Dietz has opened the Lodi Cash Market at 15 W. Oak street, Lodi, Cal.

Geo. Strong has purchased the half interest of W. E. Wance in the meat and grocery firm of Wance & Chorn, Red Bluff, Calif.

Black's Grocery Store, 1111 I street, Modesto, Cal., has added meats.

Raymond Costello is about to open a new meat market at 119 S. Main street, Hutchinson, Kas.

Chas. A. Wyatt has purchased a half interest in the Florence Meat & Provision Co., Florence, Kas.

R. C. Hunter has purchased a half interest in the Rock Island Market, Woodland, Kas.

The Central Cash Grocery & Market has been opened in Clinton, Okla., by H. D. Lane.

Marshall & Robinson have purchased the City Meat Market in Lake, Okla., from J. P. Dow.

Albert J. Schsle has engaged in the meat business in Fairview, Okla.

O. Ott has purchased the meat business at 1407 Sandy Blvd., Portland, Ore., from H. J. Gruen.

Neal & Truchot have sold the City Market in Prineville, Ore., to Hauser & Short.

R. C. Samuels has engaged in business in Hood River, Ore., as Sanitary Market.

D. H. Klima has engaged in wholesale and retail meat business at 611 3rd street, South, Nampa, Ida.

C. W. Omega has purchased the Tenino Market, Tenino, Wash.

L. D. Belleville has purchased the Central Meat Market in St. Helens, Ore., from R. W. Morton.

Carl Hamilton has sold his City Meat Market at Oskaloosa, Iowa, to Schippes Bros. of Melcher. This is one of the leading meat markets in Iowa.

**BETTER BEEF FOR PERU.**  
Another effort toward better beef production in northern South America was made recently when 600 head of breeding cattle were purchased in Nebraska, Colorado and Wyoming for shipment to Peru. These purebred cattle were purchased by the Cerro de Pasco Copper Corporation, an American company operating there. A year ago this same company purchased 15 purebred bulls for shipment to South America.  
This company has operated in Peru for a great many years, and to overcome complaints of damage from fumes from the mines, several thousand acres of land were bought. Later improved methods eliminated the fumes and crops were planted and cattle production engaged in.  
In this shipment of 600 head two of the most important beef breeds, the Angus and Hereford, and a dual purpose—the Brown Swiss, were represented. This shipment of breeding cattle represents one of the largest that has ever moved from one country to another.  
These cattle were assembled at Galveston, sent across the gulf, through the Panama Canal, and down the West coast of South America to Peru, where they will be unloaded and sent to the copper company's ranch in the Andes Mountains.



# New York Section

## Among the Meat Retailers

An enthusiastic welcome was accorded Gustave Lowenthal, president of the Washington Heights Branch, New York State Association of Retail Meat Dealers, Incorporated, at the meeting of the Branch last week. His return from abroad seemed to add a stimulus, and plans were made for a very active winter campaign. To further these a new secretary has been engaged, who will also promote a membership drive and other activities. It is hoped this will increase the membership very materially.

### South Brooklyn Meeting.

The combined meeting of Ye Olde New York Branch and the South Brooklyn Branch of the New York State Association of Retail Meat Dealers, Incorporated, which was held in the meeting rooms of the South Brooklyn Branch on Tuesday evening of this week proved most interesting, and afforded an opportunity to arouse enthusiasm in the forthcoming ball of the six branches. A ball committee meeting was also held, during which George Kramer, state president, presided.

During the regular meeting J. Rossman, president of the South Brooklyn Branch, presided. There were interesting talks by some of the members. Albert Rosen of the Brooklyn Branch spoke on a campaign for a membership drive which is to be launched at a meeting of the combined Brooklyn branches on next Thursday evening in the Butchers' Building on Atlantic Avenue. George Kramer spoke on various state matters and means of developing organization work.

Quite some time was devoted to the reports of the ball committee. It was announced that the entire ballroom of the Hotel Astor had been engaged for Sunday, November 28th; that an orchestra of twelve pieces would commence playing at 6:45 p. m. and continue until 12. This would be augmented by another orchestra of eight pieces which would commence playing at 8 p. m. and continue until 2 a. m. in order to insure adequate music for the dancing. As an added attraction Captain Irving O'Hay, a nationally-known humorist will entertain. It is also announced that amplifiers have been

installed in order that all may hear the famous speaker.

### Ladies' Auxiliary.

The Ladies' Auxiliary, New York State Association of Retail Meat Dealers, Inc., held a very interesting business meeting on Wednesday afternoon of last week. Tentative plans for the winter activities were arranged. It was decided to hold a Halloween party at the next social meeting, which will be on Wednesday, October 27. Mrs. R. Schumacher will be hostess, assisted by Mrs. Fred Hirsch, and there is not the slightest doubt of a wonderful afternoon of life and excitement. The committee, as well as the acting president, Mrs. O. Schaefer, the officers and members will be pleased to see any of the lady relatives of the retail meat dealers. The meeting room is in the Schwarzer Adler, 160 East 86th Street.

On last Sunday, Mr. and Mrs. George Anselm tendered a farewell party to Mr. and Mrs. William Ziegler, who left on this Thursday for an extended trip to the Pacific Coast. Many were the good wishes and toasts given to the couple. During the course of the evening Mrs. Ziegler was presented with a beautiful bouquet of flowers. Among those present, in addition to the honored guests and host and hostess, were Mr. and Mrs. Frank P. Burck, Mr. and Mrs. A. DiMatteo, Mr. and Mrs. Charles Hembdt, Mr. and Mrs. Fred Hirsch, Mr. and Mrs. O. Schaefer, Mr. and Mrs. R. Schumacher, and Miss M. B. Phillips. During the evening Arthur Burck dropped in to extend his good wishes. On the Sunday preceeding Mr. and Mrs. Ziegler were the guests of honor at a party in Glenhead. The party was given by Mrs. Hohenrath. On that occasion Mr. Ziegler was presented with a traveling bag and Mrs. Ziegler with a beautiful umbrella. Mrs. Ziegler is the president of the Ladies Auxiliary and Mr. Ziegler is a member of Ye Olde New York Branch New York State Association of Retail Meat Dealers, Incorporated.

Mr. and Mrs. Oscar Schaefer celebrated the 18th anniversary of their wedding on Monday of last week in Sullivan County, where their first honeymoon

was spent. Mrs. Schaefer is the acting president of the Ladies Auxiliary and Mr. Schaefer is a member of Ye Olde New York Branch, New York State Association of Retail Meat Dealers, Incorporated.

Mrs. Charles Hembdt, corresponding secretary of the Ladies' Auxiliary, New York State Association of Retail Meat Dealers, Inc., with her second daughter, Ethel, spent several days at Atlantic City last week.

Captain W. Edelhauser of the Bronx Bowling Club carried off the high score of 185 at the meeting on Monday evening of this week. The players did not run true to form this week.

State president George Kramer and Mrs. Kramer, past president of the Ladies' Auxiliary, New York State Association of Retail Meat Dealers, Inc., celebrated the 28th anniversary of their wedding on October 18th. Mr. Kramer is treasurer of Kramer Brothers, whose main office is at 517 West 16th Street.

Mrs. A. DiMatteo, recording secretary of the Ladies' Auxiliary, New York State Association of Retail Meat Dealers, Inc., celebrated a birthday on Wednesday of this week. Her parents and other members of her family made a surprise visit on that day.

## NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending Oct. 16, 1926, with comparisons; as follows:

	Week ending Oct. 16	Prev. week.	Cor. 1925.
Western dressed meats: Oct. 16			
Steers, carcasses	8,443½	8,082	9,857½
Cows, carcasses	748	605	1,156½
Bulls, carcasses	112	155	119
Veals, carcasses	12,809	8,096	16,229
Hogs	26,118	30,378	28,398
Lambs, carcasses	6,690	5,717	5,785
Beef cuts, lbs.	540,325	655,423	330,933
Pork cuts, lbs.	896,586	790,293	443,722
Local slaughters:			
Cattle	10,756	11,273	9,060
Calves	13,536	18,348	14,407
Hogs	51,323	46,206	52,557
Sheep	53,405	40,831	48,306



FRANKFURT EATING CONTEST DRAWS BIG CROWDS.

This shows the contestants lined up at the start of a frankfurt eating contest recently put on by the Sausage Manufacturers' Association of New England. The affair was staged as a tribute to Carl A. Weitz, president of the association, and, as shown by the signs seen in the picture, his frankfurts were used in the contest.

Mr. Weitz, the man in the center of the picture, wearing the light gray suit and bow tie, is standing next to Thomas Pasco, who was finally declared the winner. Pasco ate 46 of the toothsome "red hots" before being compelled to stop on account of lack of room to stow away any more.



the acting  
ry and Mr.  
Olde New  
e Associa-  
corporated.

responding  
liary, New  
etail Meat  
daughter,  
lantic City

the Bronx  
gh score of  
evening of  
ot run true

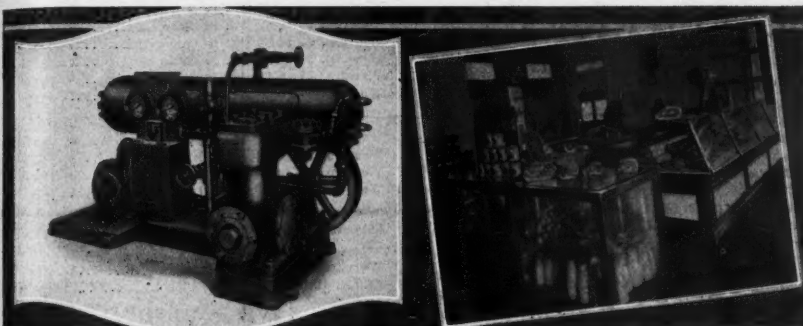
er and Mrs.  
ne Ladies'  
ociation of  
brated the  
dding on  
reasurer of  
office is at

secretary  
ork State  
alers, Inc.,  
nesday of  
her mem-  
prise visit

PLIES.

meats and  
inspection  
officially  
t. 16, 1926,

ev.	Cor.
273	9,000
248	14,407
206	52,557
831	48,306



### ARE YOU SELLING YOUR SHARE?

*York Mechanical Refrigeration will help you to do it.*

According to estimates made by the United States Department of Agriculture, the total per capita consumption of all meats (beef, veal, mutton, lamb and pork) was 154.3 pounds during 1925.

Multiply the number of your custo-

mers by 154.3 and compare the result with your meat sales for last year.

**What's the answer?**

Write for further particulars on York Mechanical Refrigeration for the meat market, and how it will help you.

**YORK Manufacturing Company**  
Ice Making and Refrigerating Machinery Exclusively  
**York, Penna.**

### NEW YORK NEWS NOTES.

T. H. Menton, branch house department, Swift & Company, Chicago, was a visitor to the city during the week.

Dr. A. Lowenstein, of the United Chemical and Organic Products Company, Chicago, was a visitor to New York this week.

H. O. Wetmore, branch house department, and C. S. Briggs, produce department, Wilson & Company, Chicago, were visitors to the city this week.

E. Seaberg, hog casings department, Chicago, and R. G. Clark, small stock department, Omaha, were the visitors of the Cudahy Packing Company this week.

J. F. Boyle, small stock department, and J. J. Hoffman, beef department, Armour and Company, Chicago, were visitors to the city this week.

Donald W. King, superintendent of the New York Butchers' Dressed Meat Company and Stern plants, who has been ill for two weeks, is back at his desk and on the road to recovery.

The New York Butchers' Dressed Meat Company and Stern organization is looking forward to an anticipated visit from the new general superintendent of Armour

and Company, Myrick D. Harding, next week.

H. S. Ellerd, who is in charge of the personnel department, and Allen Mackenzie, of the motive power department, Armour and Company, Chicago, were visitors at the New York Butchers' Dressed Meat Co. and Stern plants this week.

The following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending October 16, 1926: Meat—Brooklyn, 1 lb.; Manhattan, 328 lbs.; total 329 lbs.

Some of the people leaving for the convention of the Institute of American Meat Packers from the East are: John H. Burns, Produce Exchange; Samuel Droschnicop of Brooklyn, Chas. E. Haman of F. C. Rogers, Henry Merkel, Jr., of Merkel Brothers, A. H. Olton of William Moland & Sons, Inc., Albert Rohe and Albert Rohe, Jr., Rohe & Brother, E. C. Schwitzke of the Casings Produce Co., Otto Schuldt of Louis Meyer Company, and John Trunz and John Scheffer, manager of Max Trunz.

Get expert advice when you have trouble with your ice box. Write to Retail Editor, The National Provisioner, Old Colony Bldg., Chicago.

For Sausage Makers

**BELL'S**

Patent Parchment Lined

**SAUSAGE BAGS**

and

**SAUSAGE SEASONINGS**

For Samples and Prices, write

**THE WM. G. BELL CO.**

BOSTON

MASS.

### The Last Word in Electric Meat Grinders

New type of cylinder — never seen before.

Saves one-third of cost for current.

Grinds faster and better.

Easier to clean.

Will never break.

Send for literature

**B. C. HOLWICK, Canton, O.**



### IMITATION MEATS

For window and counter display

Fresh and Smoked Meats, Cheese, Butter, etc.



Perfect in every detail.

Write for display circular

**REPRODUCTIONS CO.**

15 Walker St.

New York, N. Y.

### NEW YORK LIVE STOCK.

Receipts of livestock at New York for week ending Oct. 16, 1926, are reported officially as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City.....	3,882	8,876	6,328	21,014
New York .....	1,467	2,348	24,204	4,048
Central Union .....	3,148	1,561	.....	21,109
Total .....	8,497	12,785	30,532	46,171
Previous week .....	10,816	16,145	25,971	44,160
Two weeks ago.....	7,476	11,751	22,244	35,861

*In Spices, too, the Best Is The Cheapest*

**J. K. LAUDENSLAGER, Inc.**

612-14-16 W. York St.

Philadelphia, Pa.

Importers **SPICES** Grinders

**Butchers Mills Brand**

40 years reputation among packers for quality

## NEW YORK MARKET PRICES

## LIVE CATTLE.

Steers, bulk	\$8.25@9.00
Cows, cutters	2.30@4.00
Bulls	5.50@6.25

## LIVE CALVES.

Calves, bulk	\$13.00@17.00
Calves, culls, per 100 lbs.	8.50@12.00

## LIVE SHEEP AND LAMBS.

Lamb, bulk	\$13.50@15.00
Lambs, culls	9.00@12.00

## LIVE HOGS.

Hogs, heavy	12.75@13.00
Hogs, medium	14.00@14.35
Hogs, 160 lbs.	14.25@14.35
Hogs, 140 lbs.	13.75@14.00
Pigs, under 80 lbs.	13.00@13.50
Roughs	10.25@10.50
Good Roughs	10.75

## DRESSED HOGS.

Hogs, heavy	@20
Hogs, 160 lbs.	@20 1/2
Hogs, 140 lbs.	@21 1/4
Pigs, 80 lbs.	@22 1/4
Pigs, under 140 lbs.	@21 1/4

## DRESSED BEEF.

## CITY DRESSED.

Choice, native, heavy	19 @21
Choice, native, light	20 @22
Native, common to fair	16 @18

## WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	17 @18
Native choice yearlings, 400@600 lbs.	19 @20 1/4
Western steers, 600@800 lbs.	14 @16
Texas steers, 400@600 lbs.	11 @13
Good to choice heifers	17 @18
Good to choice cows	12 @13
Common to fair cows	10 @11
Fresh bologna bulls	9 1/2 @11

## BEEF CUTS.

	Western.	City.
No. 1 ribs	22 @23	25 @28
No. 2 ribs	18 @20	23 @24
No. 3 ribs	16 @18	20 @22
No. 1 loins	29 @30	31 @34
No. 2 loins	25 @27	28 @30
No. 3 loins	22 @24	26 @27
No. 1 hinds and ribs	21 @23	21 @30
No. 2 hinds and ribs	19 @21	19 @21
No. 3 hinds and ribs	16 @17	16 @18 1/2
No. 1 rounds	18 @18	17 @18
No. 2 rounds	16 @16	16 @16
No. 3 rounds	14 @14	15 @15
No. 1 chucks	13 @15	15 @16
No. 2 chucks	11 @12	13 @14
No. 3 chucks	10 @10	11 @12
Bolognas	@6	11 1/2 @12 1/2
Rolls, reg., 6@8 lbs. avg.	22 @23	
Rolls, reg., 4@6 lbs. avg.	17 @18	
Tenderloins, 4@6 lbs. avg.	60 @70	
Tenderloins, 5@6 lbs. avg.	80 @90	
Shoulder clods	10 @11	

## DRESSED CALVES.

Prime	23 @25
Choice	20 @22
Good	15 @17
Medium	12 @14

## DRESSED SHEEP AND LAMBS.

Lambs, choice, spring	24 @26
Good lambs	23 @24
Lambs, poor grade	18 @22
Sheep, choice	14 @16
Sheep, medium to good	11 @13
Sheep, culls	8 @10

## SMOKED MEATS.

Hams, 8@10 lbs. avg.	30 @31
Hams, 10@12 lbs. avg.	29 1/4 @30 1/2
Hams, 12@14 lbs. avg.	29 @30
Picnics, 4@6 lbs. avg.	21 @22
Picnics, 6@8 lbs. avg.	17 @18
Rolettes, 6@8 lbs. avg.	18 @19
Beef tongue, light	25 @27
Beef tongue, heavy	28 @30
Bacon, boneless, Western	31 @32
Bacon, boneless, city	27 @28
Pickled bellies, 10@12 lbs. avg.	23 @24

## FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs. avg.	31 @32
Pork tenderloins, fresh	45 @50
Pork tenderloins, frozen	35 @40
Shoulders, city, 10@12 lbs. avg.	21 @22
Shoulders, Western, 10@12 lbs. avg.	20 @21
Butts, boneless, Western	31 @32
Butts, regular, Western	27 @28
Hams, city, fresh, 6@10 lbs. avg.	29 @30
Hams, Western, fresh, 10@12 lbs. avg.	27 @28
Picnic hams, Western, fresh, 6@8 lbs. avg.	18 @19
Pork trimmings, extra lean	23 @24
Pork trimmings, regular 50% lean	19 @20
Spare ribs, fresh	17 @18
Leaf lard, raw	16 @17

## BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs.	
per 100 pcs.	\$5.00@100.00
Flat shin bones, avg. 40 to 45 lbs., per	
100 pcs.	@75.00
Black hooft, per ton	45.00@50.00
Striped hooft, per ton	45.00@50.00
White hooft, per ton	@85.00
Thigh bones, avg. 85 to 90 lbs., per	
100 pieces	@100.00
Horns, avg. 7 1/2 oz. and over, No. 1s.	300.00@325.00
Horns, avg. 7 1/2 oz. and over, No. 2s.	250.00@275.00
Horns, avg. 7 1/2 oz. and over, No. 3s.	200.00@225.00

## FANCY MEATS.

Fresh steer tongues, untrimmed	@28c	a pound
Fresh steer tongues, l. c. trim'd	@38c	a pound
Sweetbreads, beef	@65c	a pound
Sweetbreads, veal	@1.00	a pair
Beef kidneys	@15c	a pound
Mutton kidneys	@5c	each
Livers, beef	@23c	a pound
Oxtails	@16c	a pound
Beef hanging tenders	@22c	a pound
Lamb fries	@10c	a pair

## BUTCHERS' FAT.

Shop fat	@2 1/2
Breast fat	@4
Edible suet	@6
Cond. suet	@4 1/2
Bones	@20

## SPICES.

	Whole.	Ground.
Pepper, white	48	46
Pepper, black	25	28
Pepper, Cayenne	16	22
Pepper, red	23	23
Allspice	17	20
Cinnamon	13	16
Coriander	5	8
Cloves	25	30
Ginger	15	15
Mace	1.15	1.25
Nutmeg	48	48

## GREEN CALFSKINS.

	5-9	9 1/4-12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 Veals	1.10	2.20	2.35	2.55	3.80
Prime No. 2 Veals	1.17	2.00	2.10	2.30	3.05
Buttermilk No. 1	1.16	1.85	2.00	2.20	...
Buttermilk No. 2	1.14	1.65	1.75	1.95	...
Branded Grubby	1.11	1.25	1.35	1.55	1.85
Number 3	...	...	...	...	At value

## CURING MATERIALS.

	Bbls.	Dbl.
In lots of less than 25 bbls.	Bbls. per lb.	
Double refined saltpetre, granulated	6 1/4c	6 1/4c
Double refined saltpetre, small crystal	7 1/4c	7 1/4c
Double refined large crystal saltpetre	8 1/4c	8 1/4c
Double refined nitrate soda, granulated	4 1/4c	4c
In 25 barrel lots		
Double refined saltpetre, granulated	6 1/4c	6c
Double refined saltpetre, small crystal	7 1/4c	7 1/4c
Double refined saltpetre, large crystal	8 1/4c	8c
Double refined nitrate soda, granulated	4c	3 1/4c
Carload lots:		
Double refined saltpetre, granulated	6c	5 1/2c
Double refined nitrate soda, granulated	3 1/2c	3 1/2c

## DRESSED POULTRY.

## FRESH KILLED.

Chickens—fresh—dry packed—12 to box—poor to good:	
Western, 48 to 54 lbs. to dozen, lb.	26 @28
Western, 43 to 47 lbs. to dozen, lb.	26 @28
Western, 36 to 42 lbs. to dozen, lb.	26 @28
Western, 31 to 35 lbs. to dozen, lb.	26 @28
Western, 25 to 30 lbs. to dozen, lb.	27 @30
Western, 21 to 24 lbs. to dozen, lb.	29 @33
Western, 17 to 20 lbs. to dozen, lb.	30 @35
Chickens—fresh—dry pld.—prime to fry—12 to box:	
Western, 48 to 54 lbs. to dozen, lb.	29 @31

Western, 43 to 47 lbs. to dozen, lb.	29 @31
Western, 36 to 42 lbs. to dozen, lb.	29 @31
Western, 31 to 35 lbs. to dozen, lb.	29 @31
Western, 25 to 30 lbs. to dozen, lb.	31 @33
Western, 21 to 24 lbs. to dozen, lb.	35 @37
Western, 17 to 20 lbs. to dozen, lb.	37 @40
Fowls—frozen—dry packed—prime to fry—12 to box:	
Western, 60 to 65 lbs., lb.	33 @34
Western, 55 to 59 lbs., lb.	32 @33
Western, 43 to 47 lbs., lb.	28 @30
Western, 30 to 35 lbs., lb.	24 @26
Ducks—	
Long Islands, No. 1, bbls.	@20
Squabs—	
White, 11 to 12 lbs. to dozen, per lb.	75 @80
Prime, dark, per dozen	2.50@3.00

## LIVE POULTRY.

Fowls, colored, per lb., via express	27 @30
Ducks, Long Island spring, via express	@31
Geese, swan, via freight or express	@13
Pigeons, per pair, via freight or express	@25
Guineas, per pair, via freight or express	@30

## BUTTER.

Creamery, extras (92 score)	40 1/2 @47
Creamery, firsts (90 to 91 score)	44 @46 1/2
Creamery, seconds	38 1/2 @40
Creamery, lower grades	37 @38

## EGGS.

Extras, per dozen	50 @54
Extra firsts	44 @48
Firsts	39 @43
Checks	28 @31

## FERTILIZER MATERIALS.

## BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, delivered per 100 lbs.	2.50@2.60
Ammonium sulphate, double bags, per 100 lbs., f.a.s. New York	@2.50
Blood, dried, 15-16% per unit	@3.30
Fish scrap, dried 11% ammonia, 15% B. P. L., bulk, f.o.b. fish factory	4.00@10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	4.10@10c
Fish scrap, acidulated, 6% ammonia, 8% A. P. A., f.o.b. fish factory	3.25@50c
Soda Nitrate, in bags, 100 lbs. spot	@2.43
Tankage, ground, 10% ammonia, 16% B. P. L. bulk	4.25@10c
Tankage, unground, 9@10% ammonia	3.75@10c

## Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton	@31.00
Bone meal, raw, 4 and 50 bags, per ton	@39.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% fat	@9.00

## Potash.

Manure salt, 20% bulk, per ton	@11.00
Kalnit, 12.4% bulk, per ton	@8.00
Muriate in bags, basis 80%, per ton	@32.50
Sulphate in bags, basis 90%, per ton	@43.00

## Beef.

Cracklings, 50% unground	@1.10
Cracklings, 60% unground	@1.15

## Meat Scraps, Ground.

50%	@60.00
55%	@62.50

## BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia for the week ending Oct. 14, 1926:

	October	8	9	11	12	13	14
Chicago	45 1/4	45 1/4	45 1/4	45 1/4	45 1/4	45 1/4	45 1/4
New York	46 1/4	46 1/4	46 1/4	46 1/4	46 1/4	46 1/4	46 1/4
Boston	46 1/4	46 1/4	46 1/4	46 1/4	46 1/4	46 1/4	46 1/4
Philadelphia	47 1/4	47 1/4	47 1/4	47 1/4	47 1/4	47 1/4	47 1/4

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago.

43 1/4	42 1/4	41-41 1/4	Holiday	42	42
--------	--------	-----------	---------	----	----

## Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	—Since Jan. 1—1926.	1925.
Chicago	29,655	33,534	23,512	2,673,076	2,573,329
New York	41,496	43,886	41,999	2,880,885	2,746,615
Boston	11,837	12,304	11,943	1,042,068	1,028,500
Philadelphia	15,679	11,856	7,220	868,097	788,590
Total	98,667	101,532	84,674	7,473,324	7,434,049

## Cold storage movement (lbs.):

	In Oct. 14.	Out Oct. 14.	On hand Oct. 15.	Same week day last year.
Chicago	57,455	210,055	27,945,431	22,805,292
New York	106,850	183,974	17,918,881	11,574,487
Boston	20,524	133,931	11,987,361	12,657,868
Philadelphia	50	124,744	4,268,404	3,831,373
Total	184,979	661,704	62,110,967	51,868,960

3, 1926.

29 @81  
29 @81  
29 @81  
31 @83  
35 @87  
37 @40

12 to box:  
38 @84  
32 @83  
28 @80  
24 @26

@29  
75 @80  
2.50@8.00

27 @30  
@31  
@18  
@25  
@80

.48% @47  
.44 @46 1/2  
.38 1/2 @40  
.37 @38

.50 @54  
.44 @48  
.30 @43  
.28 @31

LS.  
Z.

er 2.50@ 2.00  
00 @2.50  
.... @3.90  
3. 4.00@ 10c  
a. 4.10& 10c  
% 3.25& 50c  
.... @2.45  
% 4.25& 10c  
.. 3.75& 10c

er @31.00  
er @39.00  
er @ 9.00  
... @11.00  
... @ 8.00  
... @32.50  
... @43.00  
... @ 1.10  
... @ 1.15  
... @60.00  
... @62.50

KETS.

butter at  
d Philadel-  
14, 1926:

13 14  
y 45 1/2 45 1/2  
y 47 47  
y 46 1/2 46 1/2  
y 48 48

-fresh cen-  
cago.

y 42 42  
(tubs):

since Jan. 1--  
6. 1925.  
1,076 2,873,329  
1,085 2,748,515  
1,086 1,028,500  
1,097 783,596  
1,824 7,434,049

):  
Same  
nd week day  
5. last year.  
31 22,905,262  
81 11,874,457  
81 12,057,898  
04 3,931,375  
07 51,368,960